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# THE NATIONAL PROVISIONER

FEBRUARY 7 • 1948

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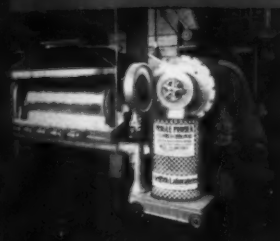
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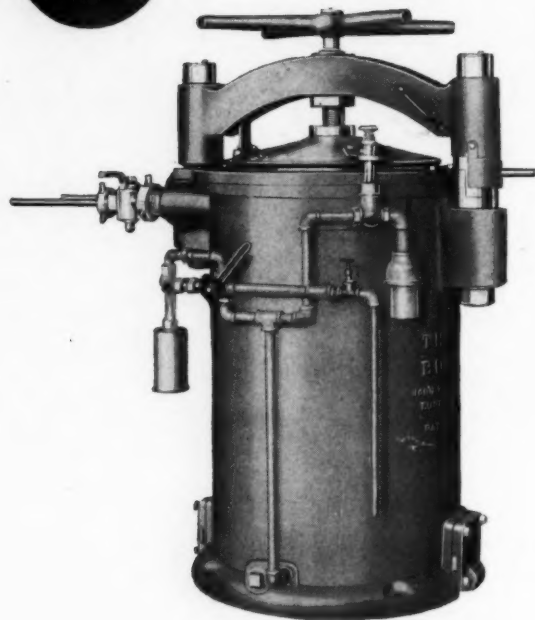
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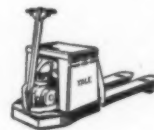
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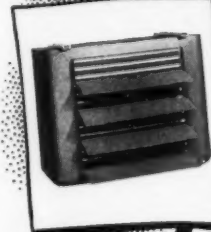
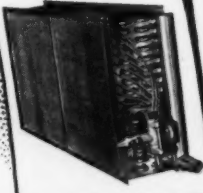
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# THE NATIONAL PROVISIONER

Volume 118

FEBRUARY 7, 1948

Number 6

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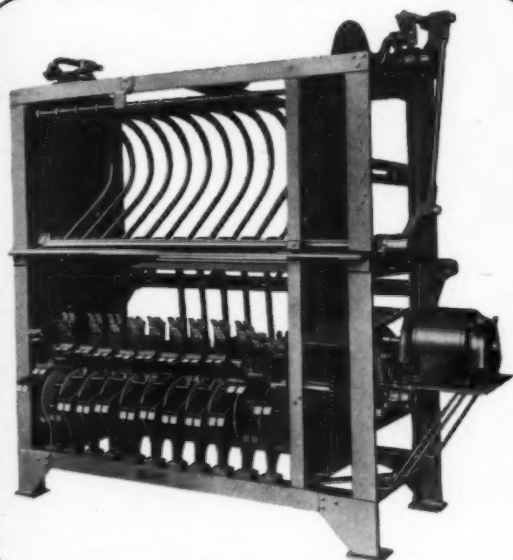
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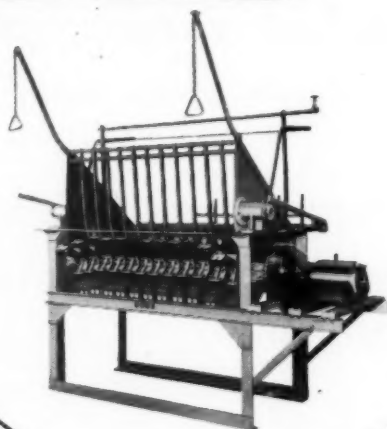
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Patapar has high wet-strength. It resists grease. It is odorless, tasteless, pure of texture.

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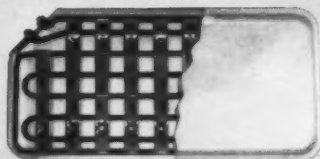
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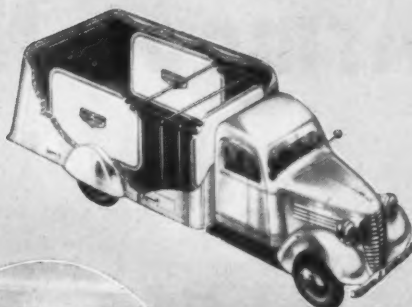
KOLD-HOLD Engineers will gladly make recommendations for your trucks. Check these advantages, then WRITE TODAY!

## KOLD-HOLD TRUCK PLATES

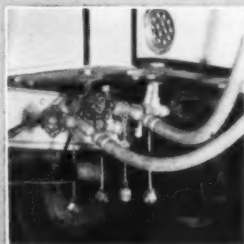
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6. Keep truck bodies clean — sweet — dry — odorless.
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8. Increase sales by keeping perishables fresh — flavorful — attractive.
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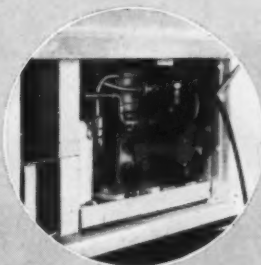
Cut-away view of KOLD-HOLD plate, showing seamless, no-leak steel coil.



Cut-away view of truck, showing typical installation. Note large payload space.



Make-and-break valve, which connects to your ammonia lines for overnight charging.



If necessary, a small compressor can be mounted on the truck.

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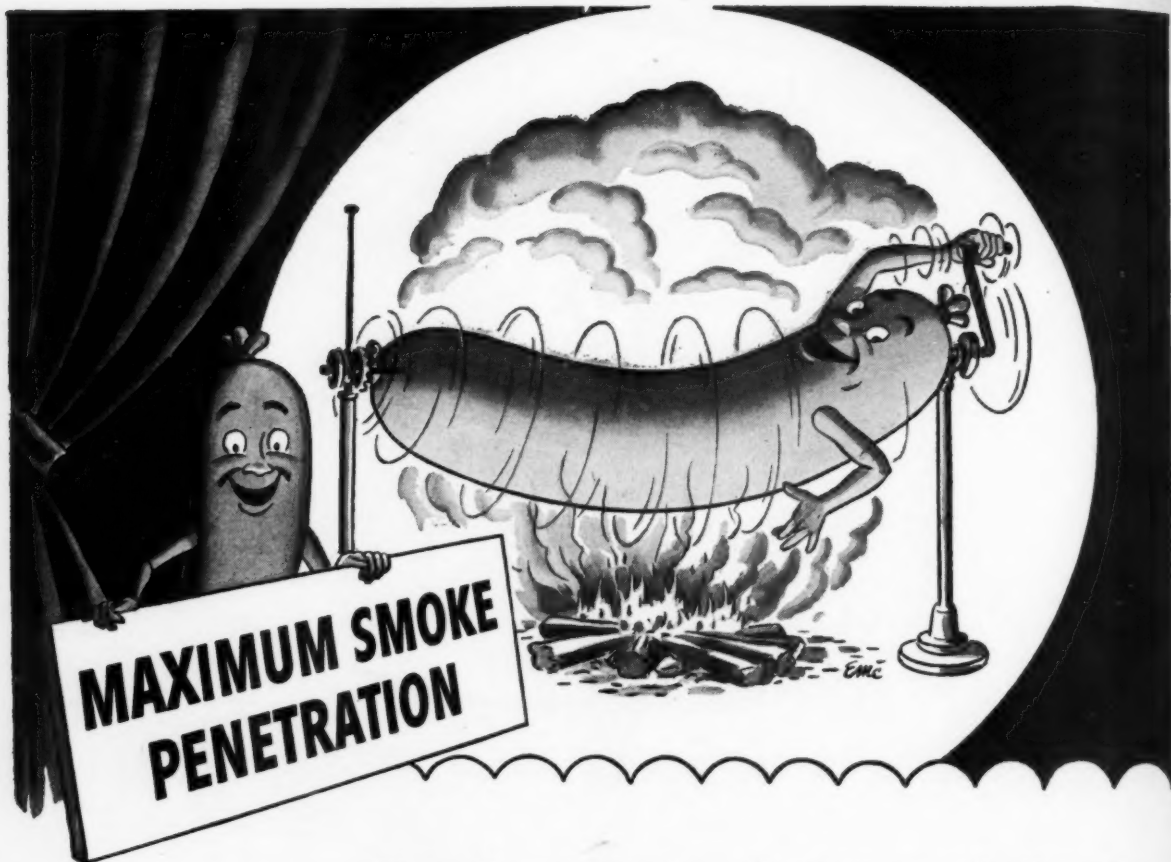
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The National Provisioner—February 7, 1948

Page 7



Naturally, sausages have that tangy, smoke flavor in

# Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

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# Controlled **Z★RO** Transportation by



## *The Frozen Food Carrier of the Highways*

The Dorsey Z★RO Transport has been engineered down to the last detail... road tested under extreme conditions... to provide safe, economical and efficient handling of frozen foods and all perishables at any desired temperature between 0°F. and +50°F.

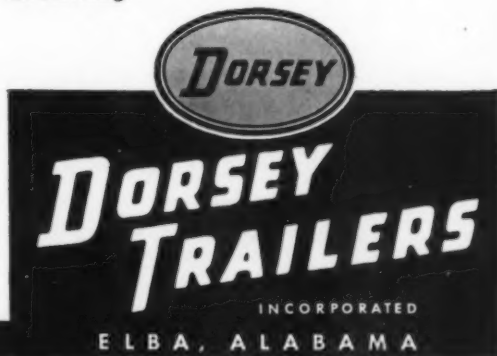
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BRAND

**dextrose sugar**

# ***Amigold***

BRAND

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technical division are  
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without obligation**

**CORN PRODUCTS SALES COMPANY**

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High efficiency, low first-cost, and continued savings in power, maintenance and space, are leading advantages of Link-Belt Screw Conveyors, accounting for their wide acceptance where bulk materials are handled. Link-Belt "Helicoid" (continuous flight) conveyor is the original and standard. Has only one moving part, occupies minimum space, is positive and efficient.

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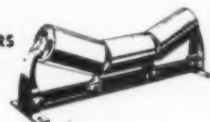
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Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5,  
San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8.  
Offices, Factory Branch Stores and Distributors in Principal Cities.

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### THE COMPLETE LINE OF LINK-BELT CONVEYING MACHINERY

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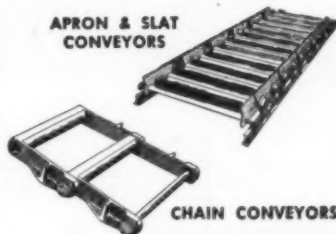
OVERHEAD  
CONVEYORS



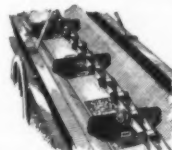
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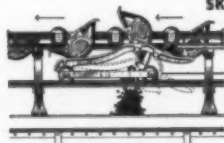
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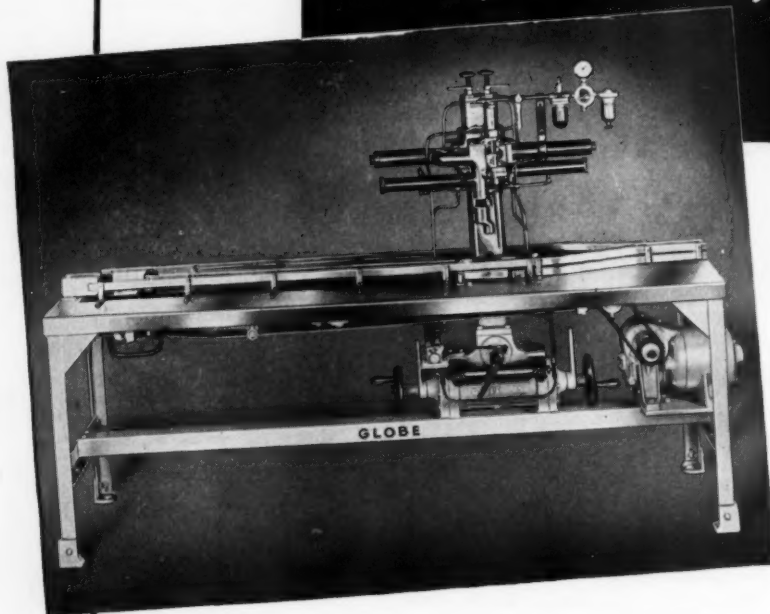


BUCKET CARRIERS  
AND ELEVATORS



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*Filling, Processing and  
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- GREASES
- ALL VISCOUS PRODUCTS

## Eliminates Overweights!

Positive displacement and controlled density ensures positive accuracy in weights.

## Cut Your Labor Costs!

Fully automatic machines do not require operators.

## FEEMOGENIZATION!

Feemogenization is the GLOBE-FEE patented process for creating a mechanical emulsion of the component parts of the product, which improves the appearance and stability as well as creating a uniformity of color that can be readily maintained.

GLOBE FEEMOGENIZATION creates a finer, fluffier texture with improved creaming properties and resistance to rancidity. "Grain," streaks or lumps are eliminated.

The fully automatic GLOBE FEEMOGENIZATION equipped Measuring and Filling Machine operates continuously at high speed without manual attention—it improves product appearance and fills any size or shape container at the lowest possible unit cost. Handles any viscous product.

Offered in fully automatic, semi-automatic and foot-operated filling machines. The fully automatic machine has a capacity of 16,000 lbs. per hour.

"Let us HANDLE YOUR FILLING PROBLEMS. Write for details."

33 Years Serving the Meat Packing Industry With Expertly Designed Equipment

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS



## **UPWA Will Take Strike Vote to Enforce Demands for 29 Cent Wage Boost**

Obviously disturbed over the 9c hourly wage increase granted January 30 to the AF of L Meat Cutters union by Swift & Company and Armour and Company, the United Packinghouse Workers (CIO) this week announced that it is taking a strike vote among the local unions in an effort to enforce its demands for a 29c an hour raise. International officers of the CIO organization termed the AF of L settlement "totally inadequate, completely unrealistic and in flagrant disregard of the real needs of the packinghouse workers."

The UPWA also contended in a press statement that the Meat Cutters union represents only a minority of workers in Big Four plants while the UPWA represents more than 100,000. "The workers represented by our union have no intention of permitting a wage pattern to be imposed upon them by an inconsequential segment of the industry," the statement said. It also scored the packers for "maneuvering an agreement with a small minority of their employees."

Ralph Helstein, president of the UPWA, declared flatly that his union could not follow the pattern laid down and reiterated his stand that the 29c boost asked of the packers is "fair and reasonable." The union continued negotiations this week with the Cudahy Packing Co. and Wilson & Co., Inc. Armour has already rejected the 29c demand and an earlier meeting with Swift ended with the refusal of either party to comment on the outcome.

After release of the CIO statement, Earl Jimerson, president, and Patrick Gorman, secretary-treasurer, of the AF of L Meat Cutters countered by calling Helstein's stand "ridiculous" and defended their union as a "practical organization which believes in practical negotiations with our employers." Jimerson revealed that the CIO leadership had asked his union's cooperation in preparing for a strike long before negotiation for wage increases were begun.

The AFL officials pointed out that the average cost to Swift & Company for each penny per hour granted its employees is about \$1,100,000 a year. They added that to meet the 29c figure of the CIO would mean that the company's entire profit for 1947 would be wiped out.

Later in the week Helstein widened the breach between the two unions by issuing his second statement in answer to the AFL release. In this he claimed

## **FTC Schedules Hearings on Code of Fair Trade Practices for Renderers**

The Federal Trade Commission has announced that hearings pertaining to a code of fair trade practices for the rendering industry will be held at the Commission offices in Washington at 10:00 a.m., February 20, 1948. All interested or affected parties, including not only members of the industry, but also representatives of butchers, farmers, suppliers of raw material, soap manufacturers and users of tallow, greases, oils and tankage, and representatives of the public, are invited to present their views, either in writing or in person.

A copy of the proposed rules drawn up by the FTC, together with an announcement of the hearing and an invitation to attend, is being sent to all members of the industry and anyone may secure a copy by writing the Commission direct.

After the hearing the Federal Trade Commission will take final action on the proposed rules. In February of last year approximately 150 members of the rendering industry and other interested groups attended a conference in St. Louis called by the Commission at the request of two associations of renderers to consider a fair trade practice code. The proposed code presented at this meeting by the two associations was published in *THE NATIONAL PROVISIONER* of February 22, 1947, page 27.

## **BEEF GRADING CONFERENCE**

The U. S. Department of Agriculture committee on beef grading will meet with representatives of the meat packing industry on February 13, in Washington, to discuss and formulate beef grading standards acceptable to industry, the consumer and the government. The meeting was called by Harry E. Reed, director of the livestock branch, production and marketing administration, USDA.

the AFL leadership was having trouble explaining its "inadequate" settlement to its membership and accused them of releasing "a cloud of false charges to hide their betrayal."

Details of the 9c hourly settlement granted the AFL by the two major packers were reported in *THE NATIONAL PROVISIONER* of last week. The raise, retroactive to January 12, will affect some 40,000 workers in major plants and an additional 100,000 in independent companies, according to union officials.

## **Administration Asks for Voluntary Food Rationing as Rationing Bill Dies**

Plans to permit the government to get ready to ration meat ran into a major stumbling block this week as the special sub-committee of the Senate banking and currency committee voted 3 to 2 against reporting out the Flinders bill. The five member sub-committee concluded hearings on the measure, which would authorize the Agriculture Department to prepare rationing machinery, after a week of testimony by packers, producers and government officials.

The full banking and currency committee could override when the action of the sub-committee comes under its consideration but this is considered extremely unlikely as the recommendations of a majority of a sub-committee are usually accepted by the larger group. Moreover, Senator Tobey, chairman of the full committee, is reported to have said he doubts his committee will override and expressed the further view that it is improbable the matter will even come to a vote.

Meanwhile the administration prepared to launch a food rationing campaign on a voluntary basis. Representatives of 18 consumer, producer and distributor groups met Thursday with Agriculture Secretary Clinton Anderson to map details of the program. Charles F. Brannan, assistant agriculture secretary, will head the new campaign. Originally started by the citizens' food committee last fall, it has been carried on until now under the cabinet food committee.

The negative vote of the congressional sub-committee was undoubtedly influenced by the reasonable and effective arguments against rationing or price controls on meat presented by representatives of packing firms and the American Meat Institute, heads of farm and livestock groups and even former officers in the old Office of Price Administration.

R. J. Eggert, associate director of the Institute's department of marketing, was one of the last witnesses to appear. His argument, presented in the form of ten appropriate questions and answers, denied there would be a serious shortage of meat and meat products next spring and summer, pointed out that total food supplies in 1948 would be above average, and offered evidence to show that rationing would discourage production and result in black markets and maldistribution.

Eggert also expressed doubt as to the benefits that would be derived from

(Continued on page 29.)

Personnel and Safety Division Conveniently Located on First Floor  
Directs Full Program to Decrease Accident Frequency Rate at Plant

## Goetze Opens New Employee Building

**A**N extensive new addition to its plant which is devoted almost entirely to housing employee activities has recently been completed by Alfred F. Goetze, Inc. of Baltimore, Maryland.

One of the main features of the new unit is a cafeteria for white and colored employees of the company which will seat about 300 workers at one time and feeds about 800 per day. The new cafeteria was designed and constructed after thorough examination of in-plant feeding facilities in many other industrial establishments in the East. Walls of the cafeteria are of glazed tile and almost the entire long outside wall at one side of the room is constructed of glass brick.

The floor is of terrazzo construction, and illumination is by inset fluorescent lamps in the ceiling. The ceiling is covered with Celotex insulation to minimize noise. The cafeteria is air-conditioned, and the tempered clean air is supplied to the room through ducts and discharged into it via Anemostats. The room is hooked up with the plant paging system and is also wired for music during the meal hours.

Cooking and serving equipment, steam tables, ice boxes, etc., are of stainless steel. Serving facilities for white employees include two steam tables and two iced tables for cold dishes, and this equipment is duplicated on a smaller scale in the colored section of the cafeteria.

The cafeteria serves one regular meal per day—lunch—but is also open for breakfast and for cold drinks, etc., during the ten-minute rest periods.

The new cafeteria is the third which has been operated in the Goetze plant. Prior to this time, however, in-plant feeding has always been handled by an outside organization using the Goetze restaurant facilities. The Goetze com-



pany operates the new cafeteria under the supervision of its own manager, and this plan is believed to be much more satisfactory than the one previously in use. Officials of the firm point out that the primary objective of the outside organization was to make a profit whereas the packer strives to serve the employees by providing adequate and attractive meals at cost. A variety of dishes are offered in the cafeteria and employees are able to choose from at least two or three hearty meals suitable for workers doing any kind of labor. Metal chairs are used in the cafeteria with wooden tables covered with an impervious top.

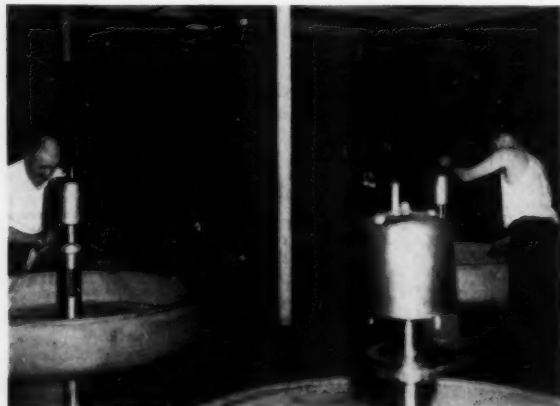
Another feature of the new employee unit is the locker rooms. These are tile walled, large and airy, and furnished with conditioned air through ducts and diffusers. Locker room floors are equipped with drains and the approved

type lockers rest on tile supports. It is believed that the tile supports are much more satisfactory than wood or steel because water and cleansers can be used freely in cleaning up the floors and then drained dry within a short time.

Nearby the men's and women's locker rooms is a first aid room equipped with autoclave, instrument sterilizer, electric magnifying lens, infra-red lamps, treatment chairs and tables and other accessories. A registered nurse is on duty in the room during working hours and handles the bulk of the first aid work. A doctor visits the plant twice weekly for major redressings and examinations. All prospective Goetze employees undergo a thorough physical examination, including an eye test, before they are hired. It is hoped that the firm will be able to reduce plant accidents through elimination before hiring of those prospective employees who may be physically unsuitable for work in the plant.

The second floor of the new unit will eventually house, in addition to the three separate dressing rooms for white men, colored men, and white women, the U. S. inspectors' office, the cafeteria, a private dining room, the first aid room and a foremen's dressing room. The personnel and safety division of the Goetze company is located on the first floor of the new unit and all personnel and safety work is under the direction of Frank H. Drager.

Mr. Drager has given considerable attention to the subject of safety since he was placed in charge of the work in 1943. The results of his constant effort are shown in the fact that the accident



### NEW LOCKER ROOM FOR MEN

A number of the most modern type, foot-operated wash basins are installed in the new locker room which is supplied with conditioned air. Note that the approved type lockers rest on tile supports for long service and maximum ease in keeping the floor clean. Floors are equipped with drains. Walls are of tile.

frequency rate in the plant has dropped progressively from an average of 77.4 in 1943 to 16.2 in 1947. The U. S. Department of Labor industrial frequency rate for the slaughtering and meat packing industry averaged 35.7 for 1946 and 25.8 for 1947 through September, whereas the Goetze rate for the latter period was 16.2.

Twenty-three lost time accidents occurred at the plant during 1947. There were no lost time accidents during July and October. The total working hours for the first six months amounted to 672,761 with 12 lost time accidents. During the last half of the year the plant worked 739,924 hours with 11 lost time accidents. There were 56 reportable doctor cases in 1947, including lost time cases, but 12 departments worked with no reportable doctor cases and 20 departments operated with no lost time accidents in 1947. Four of the plant's departments have operated without lost time accidents for three years.

Although safety effort is carried on constantly by various means, Drager believes that the foremen are the key individuals in safety work and devotes much of his attention to them. The plant has a safety committee composed of 51 foremen and department heads, but much of the work is done through smaller groups. Sixteen workmen meet at infrequent intervals with the safety committee on specific projects.

The newest safety weapon employed by Drager is a series of ten sound slide films produced by the National Safety Council which has been purchased for showing to foremen and employees. The company also has published two safety booklets.

One of these is "Accident Prevention for Goetze Employees," and contains a large number of general and departmental safety rules derived from suggestions offered by employees and by members of the general foremen's and workers' safety committees. Many of the rules were also made as a result of the company's experience in accident prevention. At the end of the booklet there are two forms. One constitutes an employee acknowledgement that he has read the company's safety rules and agrees to abide by them. The employee signs this form and it is counter-signed by his foreman. The other form is a foreman's report on which the supervisor indicates whether or not the employee knows his safety rules. The foreman sends this slip to the safety department after examining the employee within two days after his employment.

The second booklet used by the company is entitled "Your Safety Committee," and provides a general outline of procedure for safety committee members and lists many unsafe practices and conditions. It also contains several blank pages for noting suggestions as to unsafe practices and conditions.

Safety bulletin boards are located at 21 strategic departmental points in the plant, and on these are posted safety posters, such as those published by the

(Continued on page 26.)



**SAUSAGE STUFFING AND MECHANIZED LINKING BATTERY**



**GOETZE'S SAUSAGE SMOKED UNDER CONTROLLED CONDITIONS**



**FRANKFURTS ARE KARTIDG-PAK Banded FOR IDENTIFICATION**



**The National Provisioner—February 7, 1948**





## Swift Plant Gets High Safety Award

SO THAT all employees of the Kansas City plant of Swift & Company could witness the presentation of the National Safety Council's Distinguished Service to Safety Award, a family party was held at Memorial Hall there on January 28. More than 4,000 persons attended. The award is the first presented to any meat packing plant and the highest award of the National Safety Council.

During the 1947 work year the accident frequency rate at the plant was decreased by 77.8 per cent to the low mark of 5.3 lost time accidents per 1,000,000 man hours of work. This record placed the Kansas City plant third in safety performance among all industrial plants in 1947. It is 83 per cent below the meat packing industry average. In addition, the severity rate was reduced by 49.5 per cent. During the period January 25 to April 15, 1947, a total of 1,021,057 man hours were worked without a lost time accident.

John Holmes, president of Swift &



Company, was the principle speaker of the evening. He said that the approximate elimination of all accidents is the goal toward which the Swift team is

working—a team composed of management, providing safe working conditions, protective equipment and training, the safety committee which inspects and corrects dangerous work habits and constantly emphasizes the importance of safe working habits and individual workers whose contribution by working, living, acting and thinking safety can not be overstressed.

Above is a picture of audience at the ceremony. Left, partial view of the reception committee. Below left, Sidney Williams, National Safety Council, congratulates Merel Stalcup, assistant plant superintendent and chairman of the safety committee at the Kansas City plant, while R. A. Harschnek, general safety director of Swift, and O. H. Engelmohr, plant safety engineer, listen. In the presentation scene at the right, Sidney Williams (left) makes award to E. W. Phelps, general manager of the plant, with Mayor Sermon of Independence, Mo. and John Holmes, Swift president, viewing the ceremony.

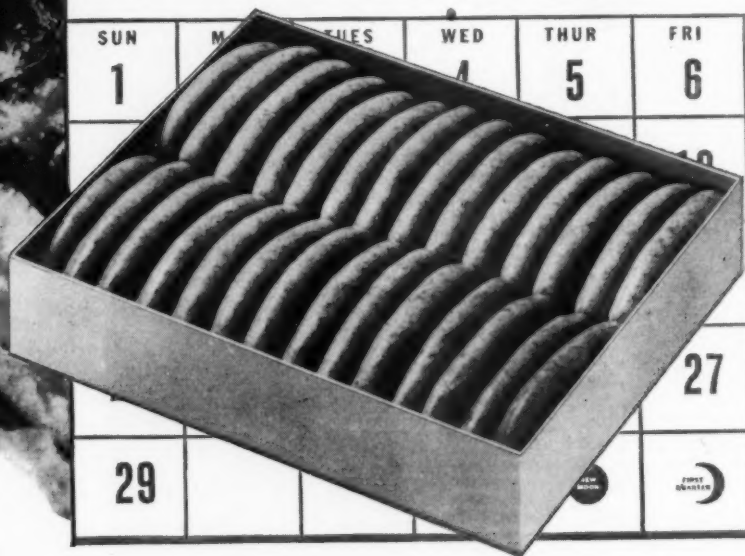




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1948 FEBRUARY 1948



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Sausage in Wilson's *Natural Casings* re-  
tains its freshness and finer flavor longer.

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In every way sausage is best in  
**WILSON'S NATURAL CASINGS**

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# PLANT OPERATIONS

## *Ideas for Operating Men*

### USE OF PIPE INSULATION, PROPERLY APPLIED, WILL SAVE THE PACKER'S COALPILE DOLLARS

Proper pipe insulation will do much to save the meat packer's fuel dollars. The savings are twofold: first, there is conservation of the heat being transmitted in the pipes and, second, the quality of the steam is protected.

Possible heat losses can be best appreciated by studying the following table which shows the loss in Btu. per lineal foot of pipe per hour for various sizes of pipes carrying steam at a pressure of 160 lbs. with the air temperature being 60 degs. F and the loss that occurs with a similar pipe covered with one of the standard insulations to a thickness of 1½ in.:

Pipe Size	Btu loss per ft. per hr. Uncovered	Btu loss per ft. per hr. Insulated	Difference in Btu Loss
2 in. ....	597	79	518
4 in. ....	1085	123	962
6 in. ....	1555	167	1388

Since coal normally has about 12,000 Btu. per pound, the loss to the packer who had 100 ft. of 2 in. pipe exposed over a period of a year would be five tons of coal. If 1000 sq. ft. of piping surface carrying 100-lb. steam pressure were uncovered the annual loss would amount to over 300 tons of coal. Even the smallest item may represent a sizeable fuel waste; a pair of bare 10-in. flanges on a 150-lb. steam line can waste 5 tons of coal annually.

Besides the direct loss that takes place through reduction in the heat value of steam conveyed in uninsulated pipes, condensation results in a wet steam loss. Wet steam requires the use of a greater number of traps in the steam line, lowers the efficiency of the steam, especially on high speed turbine type of equipment, and by its wet nature causes rust deterioration in all equipment through which it passes.

To get the utmost from his insulation dollar the meat packer should consider the different factors of insulation as they apply to his problems of selection, application and inspection.

There are many types of insulation on the market and all of them have heat ranges for which they are best suited. Many of the insulating materials cannot be used by themselves to protect pipes with temperatures over 700 F. degs. and some must be used in combination with other insulators which act as the first contact with very high temperature pipe. Some insulations can be used by themselves to give adequate protection against heat loss at any temperature. The type of insulation the packer chooses for his pipe covering can be determined by the temperature of the steam carried as it certainly would be wasteful to cover a low pres-

sure canning room line with the same material applicable to a high pressure line going to the multi-stage generator.

The thickness to which the packer may wish to cover his pipe may well be decided by the difference in cost of insulation as against the possible heat savings achieved. One type of insulation, if applied in a thickness of 4½ in., will conserve all the heat in 2½-in. pipes for temperatures up to 725 degs. F.

Vibration is another factor that governs the type of insulation that a packer can use for his pipes since some materials break down under excessive vibra-

### MOTOR STORAGE PAYS OFF

When you need a motor you may need it badly and it doesn't help much to know that "there may be a spare of the right size somewhere around the plant."

Reliable Packing Co. of Chicago found this out and decided to do something about it since repaired spare motors were being placed according to the judgment of the person receiving them rather than being stored in a central location where the mechanical department could locate them when needed.

It was decided to convert a bit of unused plant space into a spare motor storage room. All electric motors which are repaired, either in the plant or outside, are stored in this room. Whenever a spare is needed in an emergency or for routine replacement the maintenance department can supply the proper

size promptly. According to Richard Unwin, plant superintendent, the room has more than paid for itself in time-saving and prevention of costly tie-ups. In the picture Carl Erikson, Reliable engineer, is shown readying one the thirty-odd spares held in the store room. The units range in size from ¼- to 25-h.p. The entire room is painted with aluminum paint and provided with sufficient overhead lighting to make prompt identification of motor horse power. To assure absolute control by the mechanical department the room is kept locked.

tion. Pipes such as those in a canning retort room, that are opened and closed frequently with accompanying surge, should be protected with a product that will withstand the vibration. Closely akin to the effect of vibration upon the covering is the use to which the pipe will be subjected. If the pipes are at ground level, such as around vat type retorts or generators, and workers must walk or stand on them, the insulation should be protected from wear. One method is to cover the insulation with a sheet of tin and another is to cover the pipes with very heavy canvas. If the pipe is to be subject to walking, the insulation must be capable of standing the weight without undergoing organic breakdown.

Packhouse steam pipe running through rooms that are very humid should be protected with insulation on which moisture has little effect. The value of some materials is destroyed by moisture.

In applying insulation to piping one of the most important factors is the proper joining of the sections of the insulation material. If the joining is imperfect a significant heat loss will occur since the insulation will convey the heat to the opening between the sections where it will be dissipated rapidly. Some of the insulation material has a knitting quality that tends to make it one continuous piece. One manufacturer's insulation has an expansion feature which, he claims, allows the material to compensate for changes in pipe length due to temperature.

In applying insulation it is very important that the outside canvas covering be properly affixed. The canvas protects the insulation from abuse and, at the same time, prevents escape of heat from the openings where the material is joined or bent around the pipe. To make sure that the canvas is properly applied it is recommended that it be stitched with at least three stitches per inch, that it be given one coat of glue sizing and then two coats of first quality







★ A clean interior for food and chemical products — cover sealed air tight preserves freshness and purity — sturdy construction resists rough handling and eliminates losses through leakage or contamination. Other Inland Steel containers range from 3-gallon to 55-gallon capacities with a wide variety of spout openings and cover styles suitable to any liquid or semi-solid products.

## INLAND STEEL CONTAINER CO.

*Container Specialists*

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PLANTS AT: CHICAGO — JERSEY CITY — NEW ORLEANS

lead and oil paint and that the pipe be banded with the correct number of steel or wire bands.

Flanges and fittings on steam lines must also be properly insulated by either one of two methods: (a) the regular insulation material is wrapped around the flange and the space between it and the pipe is filled with asbestos cement, or (b) two coats of asbestos cement are applied with the first thin rough finish coat being allowed to dry completely before the second coat is built up to the thickness of the insulation and given a smooth finish. On flanges it is desirable to sectionalize the insulation so the flange may be removed without disturbing the insulation on the adjacent piping.

If the load of the pipe is such that it is necessary to install hangers it is desirable to put a steel saddle or shield on the outside of the insulation as it does not involve the insulation and sealing off a through metal connection between the pipe and the cold air. However, where the load on the pipe is great it is best to connect the hanger directly to the pipe.

Once the insulation has been installed there should be a systematic method of checking its performance. While modern insulation materials do not require excessive care the variable factors in heat transmission, such as greater temperature loads than originally estimated or greater abrasive wear, make it prudent to inspect the pipe covering. A routine inspection will show the banding wires that need tightening, the canvas jackets that need replacement and sections that require repair. However, a more thorough examination is necessary to reveal overall deficiencies. In general, if the insulation cannot be touched by hand, or if it can be moved for a distance greater than  $\frac{1}{16}$  in., it no longer is performing its heat-conserving function.

The meat packer who wishes to install pipe insulation, or to have a thorough check on his present insulation, should consult a manufacturer or engineer to take advantage of their specialized skills.

### REDUCING GUT PUNCTURES

Gross contamination of hog carcasses through puncturing of the gut, and especially the bung, can be reduced to negligible proportions through proper training and work standards. In one packinghouse the inspector in charge refused to accept washing and required all parts of a carcass soiled from this cause to be trimmed off. The men were then taught to reduce gut punctures to a fraction of 1 per cent whereas this type of mishap had sometimes run as high as 20 per cent.

Readers of the PROVISIONER in 1947 were shown in full detail the construction and operating features of 15 new meat industry plants, seven remodeled plants and seven significant new plant departments.



## HYGRADE SALES RISE 12% TO \$173,171,020

Net income of the Hygrade Food Products Corp. for the fiscal year ended November 1, 1947, after provision for federal income taxes, amounted to \$811,806.09. This compares with net profit for the previous year of \$4,585,994.66.



S. SLOTKIN

Net sales of the firm for the 1947 year amounted to \$173,171,019.70, compared with sales for the previous year of \$154,949,971.95, and \$110,986,858.41 for 1945.

The balance sheet shows that current assets on November 1 totaled \$8,611,398.14 while current liabilities were \$3,572,371.56, leaving net current assets of \$5,039,026.58. The consolidated profit and loss account for the fiscal year shows a profit of \$1,331,806.09 after all charges but before provision for federal income tax.

In his annual statement to stockholders, Samuel Slotkin, president of Hygrade, reported that during the year the company acquired a mouton processing plant at Newark, N. J., and built two cheese factories in Iowa and one cheese and animal feed processing plant in Illinois. During the year the company broadened its activities by entering into the manufacture of ice cream and pharmaceuticals, and also acquired a rendering plant adjacent to its slaughtering plant which is located in Vernon, Tex.

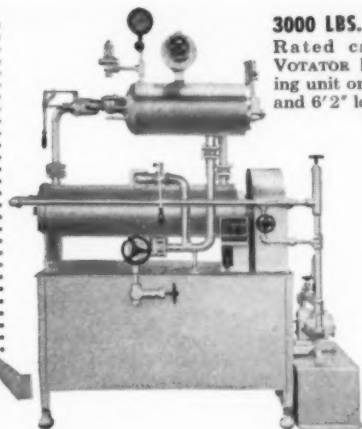
Three dividends were declared during the fiscal year—one for \$1.00 per share paid on December 30, 1946, one for 50c per share paid on April 10, 1947 and one for 25c per share paid on September 10, 1947.

The consolidated statement of profit and loss for the year ended November 1, 1947 follows:

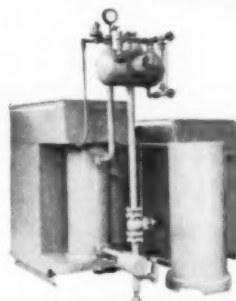
Net sales .....	\$173,171,019.70
Cost of sales, exclusive of taxes and depreciation .....	156,959,812.73
Gross profit before taxes and depreciation .....	16,211,206.97
Selling, general and administrative expenses, exclusive of taxes and depreciation .....	\$13,595,346.20
Taxes except federal income taxes:	
Social security, real estate, franchise and other taxes .....	638,127.11
	14,233,473.31
Net operating profit before depreciation .....	1,977,733.66
Other charges (Net):	
Interest on funded debt, including premium of \$6,800.00 paid on bonds retired .....	88,914.21
Interest on bank loans, etc. ....	180,563.02
Miscellaneous charges .....	18,599.38
	288,076.61
Less: Miscellaneous income .....	71,696.80
	216,379.81
Provision for Depreciation .....	1,761,353.85
	429,547.76
Provision for Federal Income Taxes .....	1,331,806.09
	520,000.00
Net Income .....	\$ 811,806.09



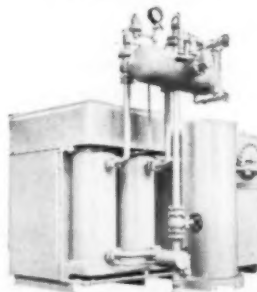
## 2 DAYS A WEEK OR 7 VOTATOR apparatus for Lard is a Good Investment



**3000 LBS. PER HOUR**  
Rated capacity of VOTATOR lard processing unit only 5'2" wide and 6'2" long.



**5000 LBS. PER HOUR**  
Rated capacity of VOTATOR lard processing unit only 7'4" wide and 8'10" long.



**10,000 LBS. PER HOUR**  
Rated capacity of VOTATOR lard processing unit only 8'10" wide and 9'5½" long.

You don't have to be the biggest packer on earth to benefit by the continuous, closed VOTATOR lard system.

A VOTATOR unit processes lard with negligible cost per pound, at a remarkable hourly rate. If that capacity exceeds your requirements, operate the unit just a few days a week. The time saved can be devoted to other jobs in the plant. As needed, you can increase your lard processing capacity without additional equipment.

VOTATOR apparatus does a better job at less cost because it chills, agitates, and plasticizes in seconds—as the material flows through the closed, controlled system.

Let Girdler engineers show how easily your lard process can be put on a continuous, money-saving basis with VOTATOR apparatus. Write to:

**THE GIRDLER CORPORATION, VOTATOR DIVISION**  
Louisville 1, Kentucky

150 Broadway, New York City 7, N. Y.  
2612 Russ Bldg., San Francisco 4, Cal.  
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## HIGH QUALITY products on fast-moving production schedules

To maintain the profit-producing power of your sausage and specialty departments takes the skill of a good sausage maker, keenly alert to every corner-cutting method that steps up production and gives good results in shorter production time.

But expert as he is, the wise sausage maker uses the help he gets from fast Fearn cures to increase production, and special ingredients to improve texture, flavor and yields.

Fearn materials and special ingredients are used without changing regular tested formulas and methods, but with full assurance of superior results. You'll get fast production, fine flavor, and higher yields that will more than pay the reasonable cost of the Fearn ingredients you use. Ask for details.



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The

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• A. J. Wind, manager of the insurance department, and William L. Hurd, of the traffic department, both long time employees, retired recently from their duties with John Morrell & Co., Ottumwa, Ia. Hurd, who has been with the firm more than 50 years, is also eligible for the American Meat Institute's gold pin which was to be awarded last week.

• Appointment of H. E. Dudycha as operations superintendent of the industrial oil unit of Swift & Company's technical products plant in Hammond, Ind., was reported recently by E. A. Moss, vice president. Dudycha, who has 30 years of experience with Swift, has been assistant superintendent of the firm's plant at E. St. Louis since 1940. Previously he was in charge of Swift laboratories at S. St. Paul and division superintendent of technical products operations.

### H. DUDYCHA

The new plant, which will be completed sometime this summer, will process special oils for use in the manufacture of rubber, textiles, soap, cosmetics, linoleum, paint, lubricants and many other industrial products.

• The change of name of the Chester Packing and Provision Co., Inc., Chester, Pa., to Medford's, Inc., has been approved by the Pennsylvania department of state. There have been no changes in the officials or the financial setup of the firm.

• James Boswell, manager of the New Haven, Conn., branch of the Cudahy

### 50-YEAR VET

Theodore G. Wempe, Cunningham Bros. Inc., New York city, receives the AMI's gold pin for his 55 years service in the industry. The surprise presentation was made by W. T. Reece (left) of the AMI, as John J. Cunningham (right) president of Cunningham Bros., looks on, at dinner of the National Association of Hotel and Restaurant Meat Purveyors.



Packing Co., was transferred recently to the Washington, D. C. offices of the firm. Boswell, who has been with Cudahy more than 22 years, had headed the New Haven offices for the past four years. William Neilsen of the Washington office succeeds him as manager at New Haven.

• Charles J. Maloney, associated for the past 25 years with the sales departments of Oscar Mayer & Co., Geo. A. Hormel & Co., Dold Packing Co., John Morrell & Co., and Wilson & Co., Inc., has announced the opening of the Maloney Brokerage Co., with offices at 1510 Gratiot st., Detroit. Maloney had operated as representative for the above packers in the Detroit marketing area.

• John Hilberg, jr., of John Hilberg & Sons, Cincinnati, O., has been elected a director and vice president of the Columbus (Ohio) Blank Book Co.

• Merkel, Inc., meat packers and operators of a string of retail markets in Brooklyn and Long Island, N. Y., held its annual meeting recently at which

all officers of the firm were re-elected: Henry Merkel, chairman; Albert H. Merkel, president; F. Howard Firor, vice president; E. G. Jacobson, vice president; A. J. Maurer, treasurer; W. H. Merkel, secretary, and Herman A. Lauer, assistant secretary.

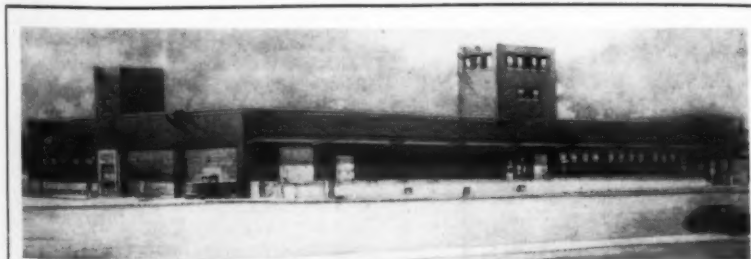
• Everett R. Bridges has assumed the duties of general manager of the Green County Packing Co., Bloomfield, Ind., slaughterhouse and locker plant.

• The \$40,000 plant of the Belmond Rendering Co., Belmond, Minn., is now in operation, according to an announcement by Linn Harlow, plant manager. The two-story concrete and brick structure houses complete rendering equipment, including a 7,500-lb. cooker, 150 ton press and a hammermill.

• W. F. Price, who was for many years vice president and general manager of the Dold Packing Co., Buffalo, N. Y., and is now retired, and his wife were recently in an automobile accident while en route from Texas to Florida where they were planning to join Mr. and Mrs. E. S. Waterbury for a vacation. Mrs. Price was rather seriously injured in the accident but is recovering satisfactorily in the Jackson County Hospital, Pascagoula, Miss. Mr. Price was not hurt. Mr. Waterbury was, before he retired, associated with Morris and Co. and later in an executive capacity with Armour and Company. During the last war he held a position with the United States government and served overseas.

• The Smokehouse, Inc., Fort Worth, Tex., has been incorporated. Stockholders are Mary Williamson, E. P. Van Zandt, jr. and Ethel Van Zandt. The firm will operate a packing plant.

• Fred J. Major, 64, Mishawaka, Ind., who has been ill for eight months and



### EASTERN MEAT PROCESSING PLANT NEAR COMPLETION

Pork processing plant of the De Angelis Packing Co. being erected at North Bergen, N. J. Morris Fruchtbaum, engineer and architect of Philadelphia, is in charge of construction and design.



confined to his home most of that time, died recently. For many years he operated the Major Meat Market in Mishawaka. He retired 15 years ago.

● The accounting club of Drake university, Des Moines, Ia., recently visited the Iowa Packing Co. there. Following a tour of the plant, J. F. Dowell, auditor of the company, addressed the group.

● Robert J. Dunham, a prominent Chicago industrialist and political leader, and a vice president of Armour and Company at the time he resigned in 1920, died last week at Phoenix. He had been associated with Armour from 1907 to 1920. For many years he was president of the Chicago Park District.

● D. W. Rogers, general manager of the Shen-Valley Meat Packers, Inc., Timberville, Va., was in Chicago on business this week and stopped at the offices of THE NATIONAL PROVISIONER.

● The grand champion carload of fat cattle, Herefords, at the recent National Western Stock Show in Denver was bought by the Cudahy Packing Co. at 50c per lb., a record price for grand champions at this show. There were 15 head in the load with an average live weight of 975 lbs. Exhibitor was Karl Hoffman of Ida Grove, Ia. The cattle were dressed in the Cudahy Denver plant for shipment to New York city branch houses.

● Emil F. Schoene, 58, an executive of the Schoene Sausage Co., Racine, Wis., for 24 years, died recently.

● An early morning explosion on February 2 at the Armour and Company plant at 99 W. Chestnut st., Columbus, O., lifted part of the roof of the two-story building, cracked the concrete

## Expansion During Year Told in Swift Employees' Report

Swift & Company's 1947 operations and financial results, as viewed from the standpoint of employees, were described in the company's annual Report to Employees just issued.

John Holmes, president, in his special message in the publication, said that during the past year the company required more than \$5,000,000 each day to buy the livestock and other raw materials and supplies needed to operate the business and that payrolls exceeded \$4,000,000 each week.

"From less than 100 employees who started Swift & Company on the road to success many years ago," Holmes said, "the number has grown to an employee family of approximately 73,000. Today the officers, managers, supervisors, skilled and unskilled workers, are the people who keep the company operating. And for each one, an average of approximately \$6,000 has been provided to make available the plants, tools, equipment, raw materials and cash needed to maintain his job."

Holmes continued: "Since the end of the war, notwithstanding the continued scarcity of building materials, we have succeeded in carrying out some of the most urgent of our plant modernization

programs, and some new units have been added. The continued very high prices for building materials have made it necessary to limit our overall program to the most necessary work.

Some of the important items of building or reconstruction which were largely accomplished during the year are: The new livestock and cooler building at Evansville, Ind.; new cooler buildings at South Omaha and Fort Worth; a shortening refinery at E. St. Louis; utility building at Toronto; utility building including dressing room and cafeteria for employees at Plankinton Packing Co., Milwaukee; bone glue units at So. St. Paul and So. St. Joseph; additions to plant food factories, which included three new sulfuric acid plants at Calumet City, Ill., Norfolk, Va. and Agricola, Fla., and a phosphate rock washer and a flotation plant at Agricola.

The publication contained the names of 12,866 employees throughout the Swift organization having 20 to 53 years of continuous service. Charles H. Swift, chairman of the board, has the longest record of service—53 years—and there are 62 other employees with 45 years or more of continuous service.

foundation, caused leaks in ammonia gas refrigeration pipes, ripped out windows and set a series of minor fires. Seven persons were injured. Cause of the blast, which occurred in a sausage cooling room, was not determined.

● Maj. Harold L. Hamilton, Appleton, Wis., has been assigned to the Quartermaster Food and Container Institute,

Chicago, according to an announcement made recently by Lt. Col. Manley C. Perry, chief of the rations planning office. Major Hamilton will serve in the rations planning department as economic analyst.

● Brown & Scott Packing Co., Webster Groves, Mo., has been incorporated with capitalization of \$400,000. Principal officer of the firm is Thomas Herlihy, jr.

● In a letter sent recently to employees of Swift & Company, written over the signature of A. F. Hunt, vice president, the company discussed meat control, in order to help employees make up their minds on the subject, the letter stated. It recalled that during OPA controls the company's operations were at the lowest point in 35 years and pointed out that operations quickly returned to normal volume when controls were lifted. It also called attention to the wasteful and unsanitary nature of black market slaughter operations.

● Victor Smorgon of Norman Smorgon & Sons, wholesale and retail butchers and exporters, Brooklyn, Victoria, Australia, will soon journey to the United States to investigate sales possibilities, it was revealed recently.

● A permit has been issued to the Atlas Packing Co. for construction of a concrete slaughterhouse costing \$40,000, at 3501 E. Vernon ave., Vernon, Calif.

● Carl Reidlinger and Frank Klansey, owners, have announced that their new slaughterhouse in Bismarck, N. D., will be completed by March 1. Meanwhile the city commission is attempting to employ a meat inspector and said it may be necessary to increase proposed inspection fees in order to break even on the service.



### EYE-CATCHING WINDOW PROMINENTLY DISPLAYS GOBEL HAM

This interesting holiday window of a meat market located at 1479 DeKalb ave., Brooklyn, N. Y., had extraordinary "stoppage" value and was always a topic of conversation among passers-by. Featured in the front of this window display were Gobel canned hams.



# Pays its way in Savings to You



## WITH LOW OVERALL COSTS

O&S "Powermasters" are steadily setting records for low-cost operation, in plants throughout the world. Overall cost savings can make your investment in this "packaged" unit "pay out" in two or three years.

Reports from many dairymen, launderers, dry cleaners, bottlers, food processors and other manufacturers offer plenty of evidence that the "Powermaster" saves fuel, time and money as well as valuable space.

Its special O&S design, its forced draft feature, its sound 3-pass construction and automatic operation are among the many reasons for this unit's year 'round economy. Mainly, it is because the "Powermaster" gives you 4 units in 1:

*Boiler, oil burner, condensate return system and automatic control panel . . . all O&S-designed and built . . . are integrally mounted into one compact "packaged" unit.*

**Sold only by factory** representatives — and serviced by factory trained mechanics — the "Powermaster" offers the unique advantage of one-company responsibility.

Write for Bulletin #1215 describing O&S "Powermasters" — America's leading steam generating units

**ORR & SEMBOWER, Inc.**

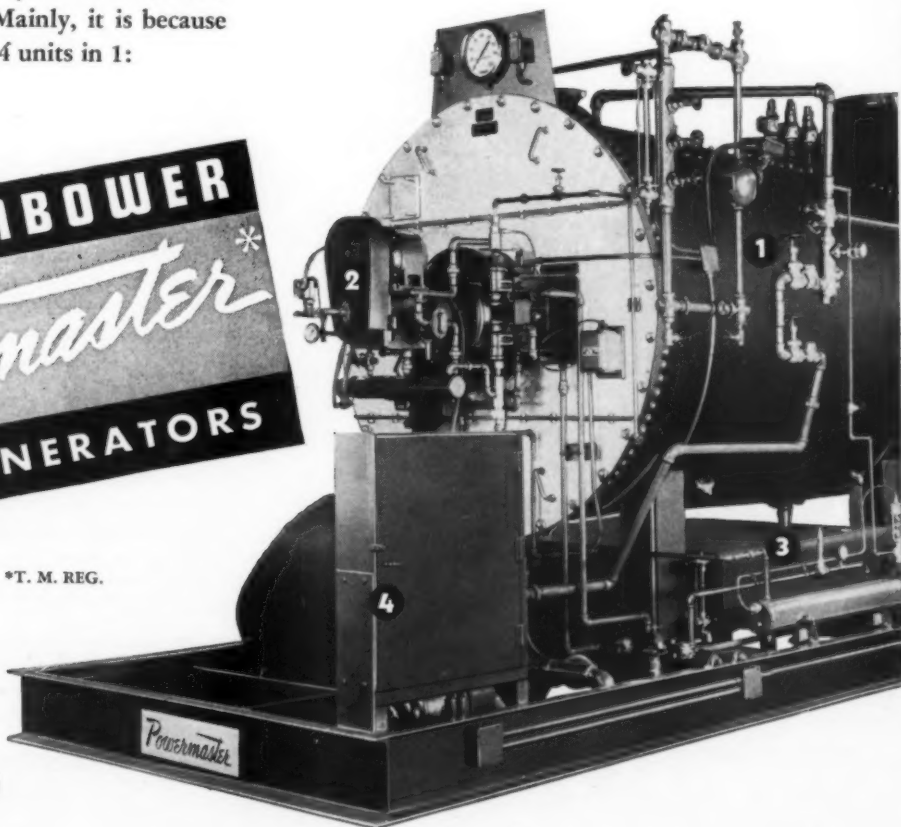
920 Morgantown Road, Reading, Pa.



**4 UNITS IN 1 . . .**

\*T. M. REG.

- 1 Powermaster Boiler
- 2 Powermaster Oil Burner
- 3 Powermaster Condensate Return System
- 4 Powermaster Control Panel



## Goetze Employee Building

(Continued from page 15.)

National Safety Council. At the top of each bulletin board is shown the department's record in the firm's accident prevention program. The department's safety performance is indicated in a way very easy for the employee to understand for opposite each month is shown either a red cross or a green cross. The red cross indicates a reportable accident during the month and the green cross no reportable accidents. Across the bottom of this record poster is a cumulative bar chart indicating the departmental accident rate for the year to date compared with the preceding year.

In a continuing safety contest to be carried forward during 1948 flags will be awarded monthly to the departments with the lowest accident rates.

The Goetze accident rates are figured in a somewhat different way from the frequency rates compiled by the National Safety Council since the former give weight to the severity of the accidents, that is, whether they are first aid cases, doctor cases and lost time cases. The composite accident frequency rate for a department equals: doctor cases (weighted at 1,000) plus first aid cases (weighted at 10) plus days lost (weighted at 1,000 each) divided by hours worked.

For example, a department worked 4,000 hours in January, had one doctor case and one lost time case (25 days

lost) and also had 20 first aid visits. Its rate would be:

$$1,000 + 200 + 25,000 = \frac{26,200}{4,000} = 6.550 \text{ rate.}$$

A department with no doctor cases but 15 first aid visits and working 4,000

$$\text{hours would have a rate of } \frac{150}{4,000} = .037.$$

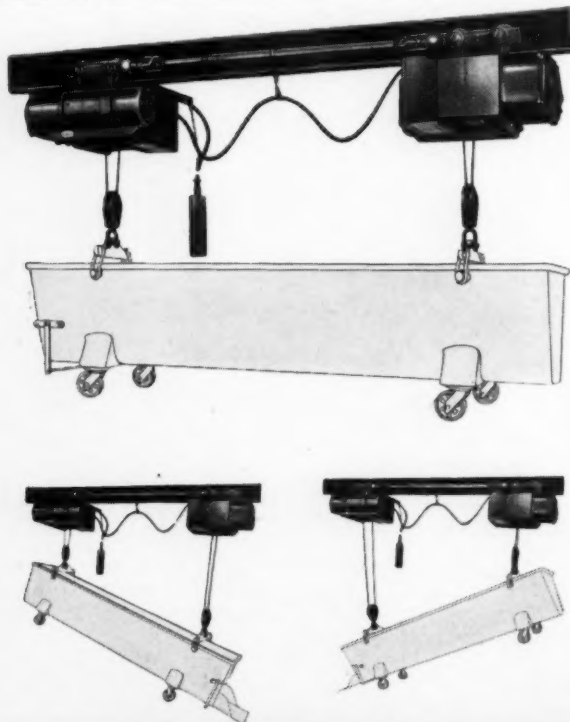
Departmental accident records are re-

capitulated weekly and broken down for the plant foremen and interdepartmental analyses are furnished to them at monthly intervals in a report called "Goetze Safety Supervision." A page in the firm's monthly employee publication is also devoted to a discussion of some safety subject, frequently one of a seasonal nature.

(Continued on page 30.)



NEW FIRST AID ROOM IN GOETZE EMPLOYEE'S UNIT



## NEW DUAL-UNIT HOIST GIVES MORE CONVENIENCE AND FLEXIBILITY

Here's a new Robbins & Myers dual-unit hoist that makes short work of moving meat to grinders—filling hoppers and retorts—removing waste. Speedy, easy to use, efficient—no restrictions on use, no limits on performance. It brings you *real savings* in handling costs.

### MONEY-SAVING FEATURES

Push-button control gives *independent* operation of either hoist, or *simultaneous* operation of both hoists. Slope of trough can be set quickly for slow or rapid flow in either direction. Spotting at discharge points is fast and accurate—no juggling or spilling. Automatic brakes hold *without "drift."* Can be mounted on a transfer trolley to serve two or more rows of machines. Power or manual travel. Easy operation. Negligible maintenance.

This new dual-unit hoist is another example of how an intimate knowledge of materials handling has aided R&M in the design of cost-cutting equipment for those needs. Write for full details of this and other R&M profit-making hoists.

**ROBBINS & MYERS • INC.** HOIST & CRANE DIVISION • SPRINGFIELD, OHIO  
In Canada: Robbins & Myers Co., of Canada, Ltd., Brantford, Ont.  
MOTORS • HOISTS • CRANES • MACHINE DRIVES • FANS • MOYNO PUMPS • FOUNDED 1872



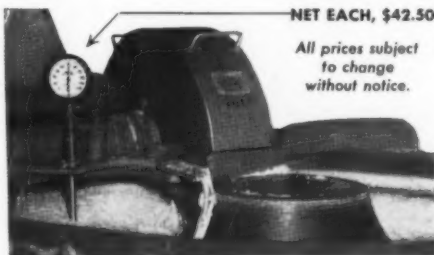
### SPECIFICATIONS

SC-15 MOELLER Adjustable Form Mercury Actuated Dial Indicating Thermometer with 4½-inch black phenol plastic case with safety crystal. 0 to 100°F. 15-inch stainless steel stem with adjustable flange.

## MOELLER DIAL THERMOMETERS

*Designed Especially for Silent Meat Cutters*

The "Silent Cutter" Dial Indicating Thermometer was developed through the collaboration of sausage makers and Moeller engineers. This rugged, sensitive, accurate thermometer has proved ideal for Silent Cutter application. Black pointer and wide graduations on the silvered dial tell the operator at a glance when to add shaved ice to maintain proper temperature and prevent tendency to "mush" the meat. NO DANGER OF CHIPPED GLASS because dial is protected with non-breakable safety crystal DIRECT EYE LINE VISION made possible by simply repositioning the adjustment joint and tilting case forward or backward. EXTRA HEAVY BULB STEM of stainless steel is built to withstand the constant beating of whirling sausage meat. MERCURY actuation offers a more rugged construction and uniform graduations. To maintain even texture, delicate flavor and top quality of your sausage products, install MOELLER Dials on all your Silent Cutters now!



NET EACH, \$42.50

All prices subject to change without notice.

We Represent Manufacturers of a Complete Line of Quality Packing-house Machinery & Supplies. Contact Us for Your Requirements.

## BARLIANT & COMPANY

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SEE OUR WEEKLY COLUMN ON CLASSIFIED PAGE

T  
NCE



"For Efficient Meat Cutting Tools"

use  
**PESCO  
SERVICE**

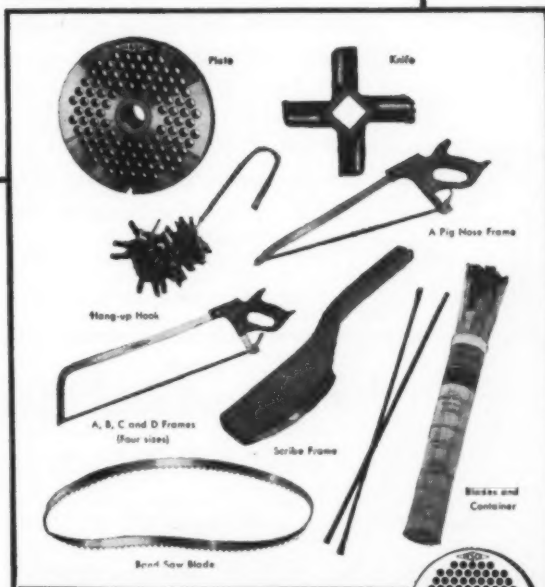
Pesco Saw Service offers large heavy duty hand saw frames, beef splitter frames, pig nose and scribe frames, all designed for maximum efficiency. A generous supply of sharp filed blades, individually wrapped, is maintained for each frame.

Large Chopper Plate and Knife Service—A variety of Pesco chopper plates and knives, made of highest quality steels is available in sizes to suit your needs. Pesco Service keeps you adequately supplied.

Consult Pesco Pete  
or write direct.

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1874

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*From all Parts of the World*

**THE FINEST SPICES**

WHITE PEPPER

BLACK PEPPER

RED PEPPER

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GINGER

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SAGE, ETC.

**A SEASONING FOR EVERY VARIETY OF SAUSAGE OR MEAT LOAF**

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Bulk or Packaged in any Size required

"FRESH SPICE FOR FLAVOR"

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DETROIT 26, MICHIGAN  
SPICE IMPORTERS AND GRINDERS

**THE FINEST SPICES**

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Practice before U. S. Patent Office.

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Booklet and form "Evidence of Conception" forwarded upon request.



# Tufedge

**MEANS STRONGER BEEF SHROUDING**



**Tufedge**  
BEEF CLOTHING  
REG. U.S. PAT. OFF.



**Tufedge**  
BEEF CLOTHING  
REG. U.S. PAT. OFF.

**MEANS Reinforced extra wide pinning edge.**

**MEANS Blue identification lines for pinning edge make a simpler and more efficient clothing job.**

**LOOK FOR THE BLUE STRIPE**

**CLEVELAND COTTON PRODUCTS CO.**

**CLEVELAND 14, OHIO**

## U. S. Export Allocations of Fats, Oils Announced

The USDA this week approved United States tentative export and import allocations of fats and oils, proposed by the International Emergency Food Committee for 1948. Department officials pointed out, however, that the respective type and quantities are preliminary and subject to later revision.

Export allocations, totaling 670,200,000 lbs. in oil equivalent, included: Liquid edible oils, 275,600,000 lbs.; lard, 240,100,000 lbs.; copra or coconut oil, 22,000,000 lbs.; hard and semi-hard fats and oils, 61,700,000 lbs.; margarine, 900,000 lbs.; linseed oil, 8,200,000 lbs.; soap, 22,000,000 lbs.; unspecified oils, 39,700,000 lbs. (contingent on the U.S. importing 72,800,000 lbs. of olive oil in 1948).

Import allocations, amounting to 928,000,000 lbs., were: 2,200,000 lbs. rapeseed oil from Canada and 2,200,000 lbs. rapeseed oil from China; 8,800,000 lbs. babassu oil from Brazil; 599,600,000 lbs. copra from the Philippines and 22,000,000 lbs. copra from Pacific islands under U.S. control; 55,100,000 lbs. palm oil from Belgian Congo and 16,500,000 lbs. from the Netherlands East Indies; 2,200,000 lbs. marine oil from Newfoundland; 4,400,000 lbs. linseed oil from Canada and the same quantity from Mexico; 99,200,000 lbs. castor oil from Brazil and 33,100,000 lbs. from India; 5,500,000 lbs. oiticica oil from Brazil, and 72,800,000 lbs. olive oil from all sources.

While the allocations are stated in the form of fats and oils, any allocations of oilseeds which are made in 1948 will count toward meeting the IEFCA allocations. Officials also said that under IEFCA regulations, fats and oils exported in 1948 against 1947 U.S. export allocations will count toward meeting the tentative 1948 IEFCA export allocations from the United States. The tentative allocations include quantities for both commercial and Government procurement. The Department of Agriculture on December 11, 1947, announced export allocations amounting to 87,000,000 lbs. during January-March quarter of 1948. Export allocations for subsequent quarters will be announced later.

## New England Provision Co. To Sponsor Quiz Series

Starting Sunday, February 8, the New England Provision Co., Boston, Mass., will assume sponsorship of a new 52 week series of entertaining quiz programs to be aired over six stations of the Yankee network. The programs will be the popular "Answer Man" series and will be heard each Sunday from 2:45 to 3:00 p.m. Commercials will invite listeners to purchase the firm's Nepco brand line of ready-to-serve meats. The network's merchandising department has informed all New England company dealers of the start of the series.



# THE Perfect BINDER



for  
**WIENERS, BOLOGNA  
Specialty Loaves**

**NO FAT POCKETS**

Special X as a binder, blends the fat and lean, holding them together as a compatible mixture. Better eating quality and prolonged freshness go with reduced shrinkage for you.

**HOW TO USE IT**

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

**Write for FREE Samples**

**Special X**  
SOY FLOUR  
**Meatone**  
GRITS

**SPENCER  
KELLOGG  
AND SONS, INC.**  
DECATUR 80, ILLINOIS

## USDA Buys 20,000,000 Lbs. Lard and Rendered Pork Fat

The U. S. Department of Agriculture on Thursday announced purchase of 20,000,000 lbs. of lard and rendered pork fat at an average price of \$23.95 delivered in New York for use in the German Occupied Zone and Trieste and France.

Early in the week the Department had requested telegraphic offerings for an unspecified quantity of lard and rendered pork fat. Total offerings submitted on Tuesday amounted to 29,839,000 lbs., consisting of about 20,000,000 lbs. of refined lard, 8,000,000 lbs. of prime steam lard and 1,000,000 lbs. of pork fat. Prices ranged from a low of \$24.33 for a small quantity of refined lard for March delivery to a high of \$29.00 for a small quantity of steam rendered and refined lard for March delivery, f.o.b. plants.

Late Wednesday the USDA requested counter offers from all packers who submitted bids the day before. The basis for the counter offer was Wednesday's closing price on prime steam lard in tierces, Chicago, on 85 per cent of each individual company offering, with a discount of \$1.00 on refined pork fat and with an additional 50c on product packed in drums.

## Voluntary Rationing Asked

(Continued from page 13.)

an artificial lowering of meat prices below the levels established by the free play of supply and demand factors, even overlooking the improbability of effective enforcement of controls. He cited the loss of volume, employment, investment and savings and valuable by-products which would result from an increase in illegitimate slaughtering.

Other witnesses who earlier offered argument against rationing or price control during the hearings included Allan Kline, president of the American Farm Bureau Federation; William Yungclass, president of the Iowa Swine Producers Association; Ralph Walters, president of the Chicago Livestock Exchange; Sam Hyatt, president of the Wyoming Stock Growers Association; and Arthur Smith, president of the American National Livestock Association.

James F. Brownlee and J. K. Galbraith, both former deputy administrators for OPA, pointed out in their testimony the difficulties which would be encountered in the establishment of a rationing or price control program and forecast "fantastic local episodes." Harold Rowe, formerly with OPA, said there is no simple way to ration meats.

## PACKAGING MEETING

A joint luncheon of the technical and standards and practices committees of the Packaging Institute, New York city, has been scheduled for April 28 at the Hotel Cleveland in that city.

## YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using  
**C.D. TRIUMPH  
PLATES**

Guaranteed for FIVE FULL  
YEARS against regrinding  
and resurfacing expense!



### C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

### C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

**FREE!** Write for your copy of "Sausage Grinding Pointers"—most reading for every sausage manufacturer!



**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann  
2021 Grace St., CHICAGO 18, ILL.

## Goetze Employee Building

(Continued from page 26.)

While believing in competition in safety work, Drager notes that it should not be allowed to develop to the point where there is avoidance of the use of first aid facilities because of a desire to "stay off the report." This defeats one of the purposes of the first aid program which is to insure that minor injuries do not become major ones through neglect in securing prompt first aid.

He also comments that there is difficulty and unfairness in comparing safety results and accident records in departments doing hazardous work with others in the plant where injuries are improbable and almost impossible. This, he points out, is also true in comparing safety records in the meat packing industry with those in other segments of the food field which are almost hazard-free.

Drager reports that studies at the plant have shown some employees to be "accident-prone" with a much higher rate than others in their departments. Foreman watchfulness is needed at all times to prevent the discard of safety equipment and clothing, delay in obtaining treatment for injuries and to spot special circumstances in regard to individual employees which may result in injuries. In respect to the latter he cited the case of the employee who sometimes broke or mislaid his glasses and, being dependent on them, suffered several accidents because of the lack. The

## STRIPPING AND PACKING SKINLESS FRANKS

Belt conveyor is utilized for product movement in both directions in the Goetze sausage stripping and packing setup. The lower conveyor carries pans (a stickfull) of cased sausage to the strippers and the pans of peeled franks to the operators who box and weigh them. The upper belt of the conveyor returns the empty pans to the worker who removes the sausage from smoke-house trees and racks and fills the pans. The upper conveyor is also used to carry back broken or defective sausage to the head of the line. Each of the individual packing stations is equipped with a sterilizing lamp, insuring a maximum mold free shelf life. The lamps have individual sockets permitting usage in keeping with the number packing the franks.

foreman now has a rule that the employee cannot work unless he has his glasses.



## Proposes Repeal of Oleo Levy By Tax Bill Rider

A new effort to annul the special levy on oleomargarine developed at Washington this week as Senator Burton R. Maybank (Dem., S.C.) introduced a proposed amendment to the administration's tax bill which he said he would press when the personal tax measure gets to the upper house. Burton's amendment would repeal the oleo tax which margarine processors claim hampers its competition with butter.

It was generally predicted, however, that the proposal would be defeated as Chairman Knutson of the House ways and means committee has openly expressed his opposition to removal of the levies on the butter substitute. Knutson will lead for the House the joint upper-lower chamber conference to reconcile various versions of the tax cut bill. Thus, even if the Senate were to put the amendment in, the conference would hardly be expected to approve it.

## NEW MANAGEMENT STUDY

Current management problems are reviewed in a newly published volume written by retiring vice president of the American Management Association. The 25,000 word analysis, entitled "Modern Management Practices and Problems," has sections devoted to various phases of business activity such as production, distribution, insurance and merchandising. It may be purchased from the AMA offices at 330 W. 42 st., New York 18, N.Y. Price is \$1.00.

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...for  
taste-tempting  
**HAM**  
**FLAVOR**

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

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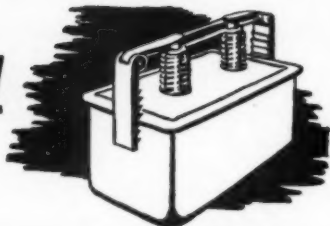
6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

## Better Way To Clean

## Ham Boilers - Loaf Molds



Keep in mind specialized Oakite detergents for money-saving cleaning of your ham boilers and meat loaf molds. Whether these units are cleaned frequently or at long deferred intervals... whether they are tinned, cast aluminum, stainless steel or Monel... Oakite offers fast, thorough designed-for-the-metal compounds.

For tips in free-rinsing, fast-emulsifying, safe cleaning, consult Oakite. Write for free 24-page digest of cleaning procedures TODAY! No obligation.

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MATERIALS • METHODS • SERVICE • FOR EVERY CLEANING REQUIREMENT

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### COMPLETE OVERHEAD TRACKING SYSTEMS

*Either Fabricated or Erected  
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## WHY SOME SALT MAKES A GOOD MIXER!



Seriously, if *rapid* salt solubility is a particular problem in your manufacturing or processing, you might be interested in knowing why Diamond Crystal Alberger Process Salt is such a fine "mixer."

Unlike slow crystallization methods, the Alberger system makes use of high brine pressure which is developed to such an extent that super-saturation takes place in a special chamber. When this pressure is suddenly released, the salt is literally blasted out of solution into fine "flasher flakes"—all within a fraction of a second!



These microscopically small "flasher flakes" differ from the usual type of salt crystal because they possess a high specific surface which permits them to dissolve much faster than ordinary salt crystals.

If you require a quick-dissolving salt, you can count on Diamond Crystal Alberger Salt for *more rapid solubility*. Our Technical Director will gladly recommend the correct Diamond Crystal product for best results in your processing. Write: Diamond Crystal, Dept. I-17, St. Clair, Mich.

**DIAMOND CRYSTAL**  
*Alberger*  
**PROCESS SALT**



## This Condenser INCREASES Refrigeration Plant Capacity



### EXCLUSIVE AEROPASS CONDENSER FEATURES

- "Duo-pass" prevents scaling of tubes.
- "Oilout" keeps out oil and dirt.
- "Balanced Wet Bulb Control" keeps head pressures down.

Dirt and scale in condensers is the great enemy of efficient refrigeration systems. Not only is it the greatest trouble-maker for the operating engineer, but it also cuts capacity and wastes power.

Correct this by installing the Niagara Aeropass Condenser. It lowers condensing temperatures, keeps the system free of oil and dirt and controls the operation of your system to give you constantly the minimum differential between head pressure and suction pressure.

These benefits LAST because the patented Niagara "Duo-Pass" lowers the refrigerant temperature to the point where scale cannot precipitate on condenser tubes, assuring an always clean, always efficient condenser.

Write for Descriptive Bulletin 103-NP

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Over 30 Years of Service in Industrial Air Engineering  
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Field Engineering Offices in Principal Cities

INDUSTRIAL COOLING  HEATING • DRYING  
**NIAGARA**  
HUMIDIFYING • AIR ENGINEERING EQUIPMENT



## Skip Hoist for Paunch Lift

We have been supplying many pleased users recently with this handy Skip Hoist. Capacity 175 to 250 lbs., at 60 feet per minute.

This is a general purpose Skip Hoist with motor, reducer and V-belt that can be bolted to paunch table for lifting paunch hopper to table top level. When loaded hopper reaches table top level it trips automatically and paunch is deposited on table. Then the hopper descends. A limit switch controls operations.

Skip Hoist is detachable and mobile for general light lifting. It can also be supplied without motor for use with customer's own hoist and power.

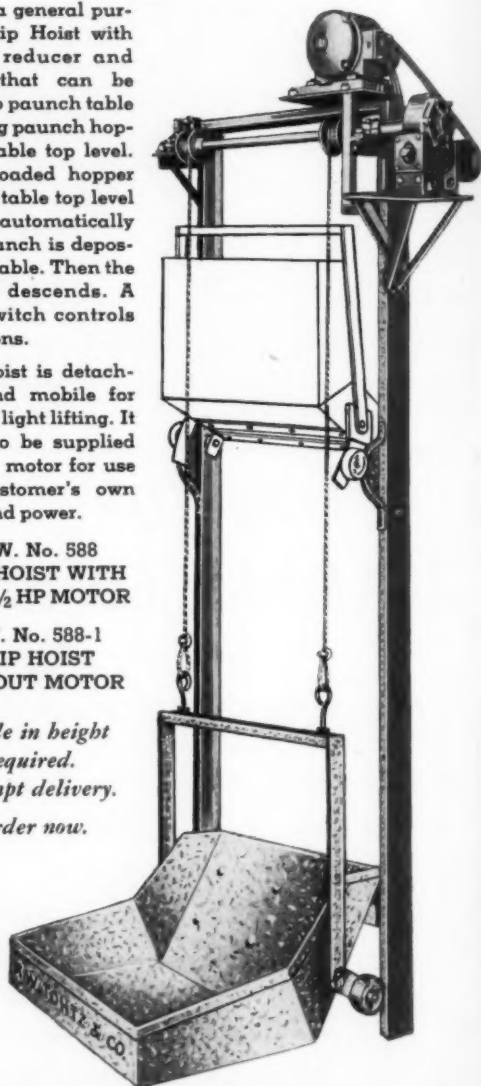
R. W. No. 588  
SKIP HOIST WITH  
1 OR 1½ HP MOTOR

R. W. No. 588-1  
SKIP HOIST  
WITHOUT MOTOR

Made in height  
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Prompt delivery.

Order now.



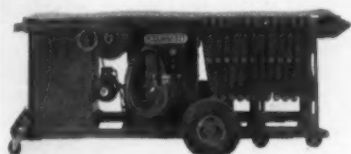
**R. W. TOHTZ & CO.**  
R-W Meat Packing Equipment  
4875 Easton Ave. St. Louis, Mo.



# NEW EQUIPMENT *and Supplies*

## EXPANDABLE BELT CONVEYOR

An entirely new type of portable belt conveyor which can be extended or contracted to any distance between its maximum and minimum closed length has been developed by Standard Conveyor Co., No. St. Paul, Minn. The short closed length of the unit is said to per-



mit movement through confined areas and the conveyor may be extended up to 46 ft. in either direction. The conveying means is a traveling belt and the device can be put into action without coupling. The extendable parts of the conveyor pivot at each support, permitting declines or inclines and compensating for differences in elevation which may occur between loading and unloading points. The unit is said to be adaptable to a wide range of conveying problems.

## COMMUNICATION SYSTEM

Development of a new two-station intercommunication system said to be suitable for installation in offices and industrial plants has been announced by Talk-A-Phone Co., Chicago. The system consists of a master unit, one sub-station and 50 ft. of cable. Two-way conversation can be originated from either the master or sub-station. Additional cable in lengths from 50 to 2,000 ft. is available from the manufacturer. The master station only is connected to a 110-115 volt, AC or DC outlet. It is claimed that the system is easy to install and operate and that it costs less than 1c a day.

## NEW HEAT-SEAL PAPER

A new delayed action thermoplastic paper for industrial purposes has been announced by the Nashua Gummed and Coated Paper Co., Nashua, N. H. The new heat-seal paper, called Thermo-Kote, is preactivated by heat and then applied under pressure and is said to fill the need for a delayed action heat-seal paper. The new product differs from conventional thermoplastics in that it activates at relatively low tem-

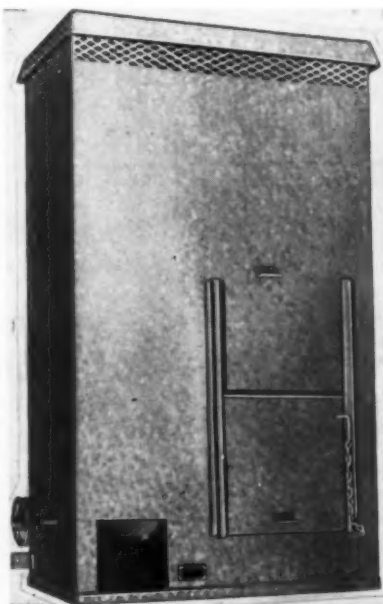
perature and remains tacky for several minutes after the removal of heat. It can be used where the application of heat would affect product or package adversely.

## NEW PAINT BRUSHES

Entrance of the Fuller Brush Co., Hartford, Conn., into the paint brush field with a full line designed particularly for industrial purposes was announced recently. All of the firm's brushes are filled with bristle, fastened in a vulcanized rubber base and attached to a lacquered handle by stainless steel and nickel-plated ferrules. The brushes are manufactured as wall brushes, stucco brushes, varnish brushes and sash and trim brushes.

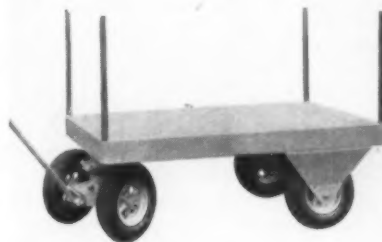
## TRUCK COOLING UNIT

Dromgold and Glenn, Chicago manufacturer of apparatus for refrigerating freight cars and motor trucks, recently announced the adaptation of the principle of using water ice or dry ice, or both, as a refrigerant in two smaller size editions of the firm's produce refrigerator unit. The smaller of the new unit sizes, 24 in. wide, 24 in. deep and 63 in. high, is said to be easily adaptable to all small trucks hauling almost any type of perishable produce. The larger size, 40 in. wide, 24 in. deep and 63 to 70 in. high, is designed for medium size trucks and trailers hauling pre-cooled perishables. Both units are equipped with turbine type blowers and 1½ h.p. engines.



## INDOOR-OUTDOOR TRUCK

The Market Forge Co., Everett, Mass., has announced a new standardized truck to be added to the firm's line. The new vehicle is said to be suitable for use where trucks must be handled both indoors and outdoors, and where quietness of operation, cushioning of load or un-



satisfactory floors make this type of unit desirable. Trucks can be furnished with suitable devices for hauling by tractor, truck or auto. They have a rated capacity of 2,500 lbs., are 22 in. high, 30 in. wide and have a 60-in. loading space.

Equipped with four 16-in. diameter pneumatic wheels with tubes, and mounted on roller bearings, the truck is of the wagon type and the front axle is self-adjusting to compensate for the quality of flooring. The pulling handle is equipped with a balancing arrangement which holds it off the floor at all times. The deck is of one piece with the side members integral. The steering arrangement consists of a double row ball bearing fifth wheel. Rounded corners and edges are provided for safety.

## CONCRETE CLEANSER

A new product said to be capable of removing grease or oils from concrete regardless of how deep it has penetrated into the pores is currently being produced by the Steelcote Manufacturing Co., St. Louis, Mo. The cleaning material is poured on or applied to the surface and brushed in, then rinsed off with clear water. The entire process is said to take only a few minutes with all grease, oil and stains disappearing. Cost of application is estimated at between 1 and 2c per sq. ft. A companion product has also been developed to close the pores of the concrete after it has been cleaned, eliminating the possibility of restaining. The compound is suitable for use in meat packing plants.

The *Annual Meat Packers Guide* is the reference book for meat plant operators and purchasing agents.

## AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on January 31 totaled 649,400,000 lbs., according to the report on provisions stocks by the American Meat Institute. This compares with 593,700,000 lbs. two weeks earlier, and 446,700,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 727,100,000 lbs.

The total of pork meats at 499,300,000 lbs. was about 11 per cent larger than the 450,100,000 lbs. on January 17 and 65 per cent larger than the 302,700,000 a year ago, although still 8 per cent down from the prewar average of 542,200,000.

Lard stocks of 145,400,000 lbs. were 4 per cent higher than the 139,700,000 lbs. two weeks earlier, and 5 per cent larger than the 138,000,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 184,900,000 lbs. Stocks of rendered pork fat at 4,700,000 lbs. were up 21 per cent from the 3,900,000 lbs. of two weeks earlier.

Most DS cured items increased in some measure during the two weeks preceding the AMI report. The total of DS cured items increased 15 per cent to 37,600,000 lbs., compared with 32,700,000 lbs. two weeks earlier. The total of SP and DC cured items increased 5 per cent to 163,000,000 lbs. from the 155,800,000 lbs. reported two weeks before but was up 18 per cent from the 138,700,000 lbs. in store the same date a year earlier.

Provision stocks as of January 31, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows January 31 stocks as percentages of the holdings two weeks earlier and last year.

### AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	Jan. 31 stocks as Percentages of Inventories on		
	Jan. 17,	Feb. 1,	Com- parable 1939-41
<b>D. S. PRODUCT</b>	1948	1947	av.
Bellies (Cured) .....	132	112	..
Fat backs (Cured) .....	97	48	..
Other D. S. Meats (Cured) .....	97	114	..
TOT. D. S. CURED ITEMS .....	115	85	..
TOT. FROZ. FOR D. S. Cure .....	117	233	..
<b>S. P. &amp; D. C. PRODUCT</b>			
Hams, Sweet Pickle Cured			
Regular .....	96	83	9
Skinned .....	113	136	81
All S. P. Hams .....	113	133	63
Hams, Frozen-for-Cure			
Regular .....	100	75	2
Skinned .....	114	322	165
All frozen-for-cure hams .....	113	317	127
Picnics			
Sweet pickle cured .....	100	155	90
Frozen-for-cure .....	106	319	86
Bellies, S. P. and D. C.			
Sweet pickle cured .....	99	100	81
Frozen-for-cure .....	122	259	106
Other items			
Sweet pickle cured .....	103	144	64
Frozen-for-cure .....	144	304	105
TOT. S. P. & D. C. CURED .....	105	118	79
TOT. S. P. & D. C. FROZEN .....	117	286	110
BARBELED PORK .....	88	83	17
<b>FRESH FROZEN</b>			
Loins, shoulders, butts and			
spareribs .....	111	260	134
All others .....	102	134	152
Total .....	108	197	140
TOT. ALL PORK MEATS .....	111	165	92
RENDERED PORK FAT .....	121	78	*
LARD .....	104	105	79

\*Included with lard.

## Anderson Urges Producers to Increase Grain Saving

Following reports from major markets which show that the average weight of hogs marketed in January this year has been substantially the same as a year ago, in sharp contrast to the lighter marketing weights recorded September through December, 1946, Secretary of Agriculture Clinton Anderson this week called for increased grain saving on the part of farmers and livestock raisers.

Lighter weights in the closing months of last year had been in line with department recommendations for conservation of feed grains, the Secretary commented, but the weekly report for January 24 shows hogs marketed at an average of 255 lbs., only 1 lb. less than for the same period a year ago. Mr. Anderson said that seasonal factors have obviously affected the marketing weights but added that lack of spread is significant from the standpoint of grain saving.

"It took grain to get this extra weight, part at least of which is fat," he stated, "and the need for overall conservation of our limited grain supplies is still great." Mr. Anderson pointed out that the saving in marketing animals at lighter weights would not only help foreign relief shipments but would help prevent possible future liquidation of breeding stock held by farmers.

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- Increase yield
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- Always uniformly fine results
- Sure, positive, dependable
- Build consumer acceptance

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**Custom Food Products, Inc.**

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# MARKET SUMMARY

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### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market Thursday: Most grades and kinds quoted weak to \$1.00 and more lower. Steers, steady to \$1.00 lower; heifers, \$1.00 to \$1.50 lower; cows, weak to \$1.00 lower; cutters and canners, steady to 25c lower; bulls, steady; calves, steady to weak.

	Thurs.	Last wk.
Chicago steer top...	\$33.50	\$35.50
4 day cattle avg...	28.25	29.15
Chi. heifer top.....	30.00	32.50
Chi. bol. bull top....	23.50	23.00
Chi. cut. cow top....	18.00	18.00
Chi. can. cow top....	16.50	16.50
Kan. City, top.....	30.50	30.00
Omaha, top.....	31.00	30.50
St. Louis, top.....	30.00	29.50
St. Paul, top.....	34.00	35.00
Receipts 20 markets		
4 days.....	267,000	185,000
Slaughter—		
Fed. Insp.*.....	266,000	294,000

#### BEEF

Carcass, good, all wts.:

Chicago.....43 @46	43 @46
New York.....43 @47	45 @48
Chi. cut., Nor...31½ @32½	32½
Chi. can., Nor...31½ @32½	32½
Chi. bol. bulls,	
dressed.....34½ @35½	34½ @35

#### CALVES

Chicago, top.....	\$33.00	\$32.00
Kan. City, top.....	30.00	30.00
Omaha, top.....	26.00	26.00
St. Louis, top.....	36.00	34.00
St. Paul, top.....	35.00	35.00

Slaughter—

Fed. Insp.*.....	121,000	128,000
------------------	---------	---------

Dressed veal:

Good, Chicago.....	43@46	43@45
Good, New York.....	46@50	42@48

\*Week ended January 31, 1948.

### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: Top down \$1.50 and average off \$1.12; other markets mostly \$1.50 to \$2.00 lower.

	Thurs.	Last wk.
Chicago, top.....	\$26.25	\$27.75
4 day avg.....	25.13	26.25
Kan. City, top.....	25.50	27.25
Omaha, top.....	25.50	27.00
St. Louis, top.....	25.75	27.25
St. Paul, top.....	25.00	26.75
Corn Belt, top.....	24.50	26.50
Indianapolis, top....	26.50	28.25
Cincinnati, top.....	26.50	27.75
Baltimore, top.....	26.75	28.25

Receipts 20 markets

4 days.....	340,000	358,000
-------------	---------	---------

Slaughter—

Fed. Insp.*.....	1,033,000	1,071,000
Cut-out.....	180-220-	240-
results.....	220 lb. 240 lb. 270 lb.	
This week.....	\$.99 — \$1.13 — \$1.45	
Last week.....	.48 — .58 — 1.31	

#### PORK

Chicago:

Reg. hams,			
all wts.....	42½ @45½	47½ @48½	
Loins, 12/16....	41 @42½	42 @43	
Bellies, 8/12....	44 @45	49 @49½	
Picnics,			
all wts.....	32 @35	32 @34½	
Reg. trim-			
mings.....	29 @30	29½ @30½	

New York:

Loins, 8/12....	47 @49	46 @49
Butt, all wts..	46 @48	45 @48

#### LAMBS

Chicago, top.....	\$24.90	\$25.25
Kan. City, top.....	24.25	25.25
Omaha, top.....	24.25	25.00
St. Louis, top.....	25.50	25.75
St. Paul, top.....	24.50	25.25

Receipts 20 markets

4 days.....	209,000	165,000
-------------	---------	---------

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides: Heavy liquidation in all commodity futures markets, including hides, influenced break of 2½c in packer hide market; calf and kip quoted nominally, pending trading.

	Thurs.	Last wk.
Hvy. native cows...	28	30½ @31
Nor. calf (heavy)...	.70 @80n	.80
Nor. calf (light)...	.90 @95n	1.05
Nor. native,		
kipskin.....	47½ @50	47½ @50
Outside small pkr.		
native, all weight,		
strs. & cows....	.26 @28	28 @31

#### TALLOW, GREASES, ETC.

Chicago: Weakness in lard lowered prices for inedible fats sympathetically, causing larger buyers' withdrawal from market and leaving position of market rather confused.

Fancy tallow.....	20n	25ax
Choice white grease.	19@20	24

Chicago By-Products: Sharply lower.

Dry rend.

tankage.....*	2.10ax	* 2.35 @ 2.40
10-11%		
tank.....	*11.00n	*11.50 @11.75
Blood.....	*10.50 @10.75n	*11.00 @11.50
Digester tankage		
60%....	145.00	150.00
Cottonseed oil,		
Val. & S.E.....	22ax	26½pd

\*F.O.B. shipping point.

#### LARD

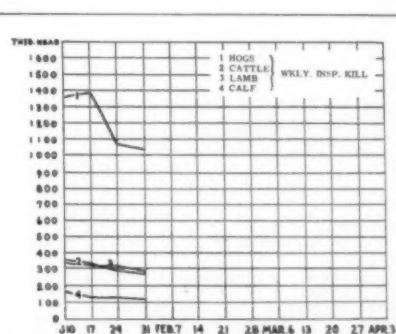
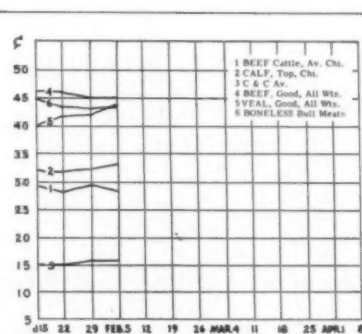
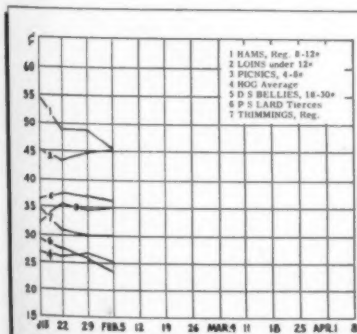
Lard—Cash.....	21.15n	26.60n
Loose.....	20.00ax	24.50
Leaf.....	19.00n	23.50n

Slaughter—

Fed. Insp.*.....	283,000	301,000
------------------	---------	---------

Dressed lamb prices:

Chicago, choice....	44@47	44@47
New York, choice..	44@49	45@48





# Federally Inspected Production of Meat Declines 8 Per Cent from Week Before

**P**RODUCTION of meat under federal inspection during the week ended January 31 totaled 298,000,000 lbs., according to the U. S. Department of Agriculture. The drop in total slaughter which began two weeks earlier continued through the period, with most of the decline occurring in slaughter of hogs and sheep. The week's production was 8 per cent below the 323,000,000 lbs. reported a week earlier, and 3 per cent down from the 306,000,000 lbs. recorded last year.

Cattle slaughter was estimated at 266,000 head. This was 10 per cent below the preceding week's 294,000 head but 4 per cent above the 255,000 head slaughtered in the corresponding week last year. Production of beef at 130,000,000 lbs. compared with 144,000,000 lbs. in the preceding week, and 129,000,000 in the same week a year ago.

Calf slaughter was estimated at 121,000 head—5 per cent under the 128,000 tabulated for the preceding week but 9 per cent above the 111,000 reported for the same week last year. Output of inspected veal for the three weeks under comparison was 12,100,000, 13,200,000 and 11,000,000 lbs., respectively.

Hog slaughter totaled 1,033,000 head—a 4 per cent decrease from the 1,071,000 slaughter reported the week before and 5 per cent below the 1,090,000 recorded for the same week in 1947. Estimated production of pork was 144,000,000 lbs., compared with 153,000,000 processed in the previous week and 152,000,000 reported for the week last year. Lard production totaled 39,100,000 lbs., compared with 39,600,000 reported a week earlier and 41,500,000 for the same week last year.

Sheep and lamb slaughter, estimated at 283,000 head, was 6 per cent below 301,000 head reported for the preceding week and 8 per cent below 308,000 recorded for the same period last year. Production of inspected lamb and mutton in three weeks under comparison amounted to 12,500,000, 12,900,000 and 13,800,000 lbs., respectively.

## CHICAGO PROVISION STOCKS

Total lard holdings on January 31 represented an increase of over 7,000,000 lbs. from the Chicago figures for December 31 and were nearly 20,000,000 lbs. higher than holdings last year.

The total stocks of meats increased nearly 20,000,000 lbs., compared with a month earlier, and were nearly 30,000,000 lbs. over stocks held a year earlier.

	Jan. 31, '48, lbs.	Dec. 31, '47, lbs.	Jan. 31, '47, lbs.
All barreled pork (brls.)	859	1,005	690
P. S. lard (a)	52,243,211	38,231,970	20,648,363
P. S. lard (b)	3,515,900	11,335,123	...
Dry rendered lard (a)	117,300	120,800	...
Other lard	6,390,535	5,566,764	22,372,981
TOTAL lard	62,266,046	55,254,747	43,021,344
D. S. Cl. bellies (contract)	341,600	359,600	236,900
D. S. Cl. bellies (other)	3,703,607	1,885,972	4,014,266
TOTAL D. S. Cl. bellies	4,045,207	2,245,572	4,251,166
D. S. rib bellies	...	...	...
D. S. fat backs	2,284,295	2,089,371	3,276,236
S. P. regular hams	1,173,998	974,150	939,090
S. P. skinned hams	20,492,774	15,721,360	10,300,798
S. P. bellies	21,927,943	15,519,712	11,777,773
S. P. picnic, S. P. Boston shoulders	6,797,113	5,037,087	2,143,871
Other cuts meats	12,817,693	8,857,689	6,832,335
TOTAL ALL MEATS	69,539,065	50,394,951	40,521,788
(a) Made since Oct. 1, 1947.			
(b) Made previous to Oct. 1, 1947.			

The above figures cover all meats in storage in Chicago, including holdings by the Government.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
Jan. 31, 1948	266	130.3	121	12.1	1033	143.6	283	12.5	298.5	143.6
Jan. 24, 1948	294	143.5	128	13.2	1071	153.2	301	12.9	322.8	153.2
Feb. 1, 1947	255	129.1	111	11.0	1090	152.4	308	13.8	306.3	152.4

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total lbs.
Jan. 31, 1948	940	490	180	100	256	139	98	44	14.8	39.1
Jan. 24, 1948	938	488	189	103	255	143	96	43	14.5	39.6
Feb. 1, 1947	950	506	181	90	253	140	98	45	15.0	41.5

## CUT-OUT TEST SHOWS INCREASED MINUS MARGINS FOR ALL WEIGHTS OF HOGS

((Chicago costs and credits, first three days of week))

Prices of most major pork cuts declined moderately from the week before, following a trend begun several weeks ago. Live hog costs were also down a little this week, but minus cutting margins for all weights of hogs were larger than a week before. Hogs weighing 180 to 220 lbs. registered the smallest minus margin while heavy butchers were in the least favorable position. Hogs in the 180- to 220-lb. range cut out at minus 99c compared with

minus 48c last week; 220- to 240-lb. hogs cut out at minus \$1.13 compared with minus 58c last week and 240-270-lb. hogs minus \$1.45 against minus \$1.31 a week ago.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week.

	—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. fin. yield
Skinned hams	12.7	18.1	49.0	\$ 6.22	\$ 8.87	12.7	17.7	48.2	\$ 6.12	\$ 8.53	13.0	18.1	45.0	\$ 5.85	\$ 8.15
Picnics	5.7	8.1	34.8	1.98	2.82	5.5	7.7	34.8	1.91	2.68	5.4	7.4	33.5	1.81	2.48
Boston butts	4.3	6.1	39.8	1.71	2.43	4.1	5.8	39.8	1.63	2.31	4.1	5.7	38.8	1.59	2.21
Loins (blade in)	10.2	14.6	44.5	4.54	6.50	9.9	13.9	41.5	4.11	5.76	9.7	13.4	39.5	3.83	5.29
Bellies, S. P.	11.1	15.9	40.3	5.14	7.36	9.6	13.5	44.0	4.22	5.93	4.0	5.5	40.3	1.61	2.22
Bellies, D. S.	...	...	...	...	...	2.1	3.0	35.8	.75	1.07	8.6	12.0	35.8	3.08	4.30
Fat backs	...	...	...	...	...	3.2	4.5	19.7	.63	.80	4.6	6.4	20.8	.96	1.34
Plates and loins	2.9	4.2	21.9	.64	.92	3.1	4.2	21.9	.68	.92	3.5	4.8	21.9	.77	1.05
Raw leaf	2.3	3.2	21.5	.49	.69	2.2	3.1	21.5	.47	.67	2.2	3.1	21.5	.47	.67
P. S. lard, rend. wt.	13.9	19.9	22.8	3.17	4.54	12.4	17.3	22.8	2.83	3.93	10.4	14.5	22.8	2.37	3.31
Spareribs	1.6	2.3	37.5	.60	.86	1.6	2.3	31.5	.50	.72	1.6	2.2	26.5	.42	.58
Regular trimmings	3.3	4.7	27.7	.91	1.30	3.1	4.2	27.7	.86	1.16	2.9	4.1	27.7	.80	1.14
Feet, tails, neckbones	2.0	2.9	16.9	.34	.49	2.0	2.8	16.9	.34	.47	2.0	2.8	16.9	.34	.47
Offal and miscellaneous	...	...	...	1.10	1.57	...	...	...	1.10	1.55	...	...	...	1.10	1.54
TOTAL YIELD AND VALUE	70.0	100.0	...	\$26.84	\$38.35	71.5	100.0	...	\$26.15	\$36.50	72.0	100.0	...	\$25.00	\$34.75
Cost of hogs	...	...	...	Per cwt. alive	Per cwt. fin. yield	...	...	...	Per cwt. alive	Per cwt. fin. yield	...	...	...	Per cwt. alive	Per cwt. fin. yield
Condemnation loss	...	...	...	.14	.14	...	...	...	.14	.14	...	...	...	.14	.14
Handling and overhead	...	...	...	.89	.76	...	...	...	.76	.68	...	...	...	.68	.68
TOTAL COST PER CWT.	...	...	...	\$27.83	\$39.76	...	...	...	\$27.28	\$38.15	...	...	...	\$26.45	\$36.74
TOTAL VALUE	...	...	...	26.84	38.35	...	...	...	26.15	36.50	...	...	...	25.00	34.75
Cutting margin	...	...	...	—\$ .99	—\$ 1.41	...	...	...	—\$ 1.13	—\$ 1.56	...	...	...	—\$ 1.45	—\$ 1.90
Margin last week	...	...	...	—\$ .48	—\$ .69	...	...	...	—\$ .58	—\$ .77	...	...	...	—\$ 1.31	—\$ 1.79



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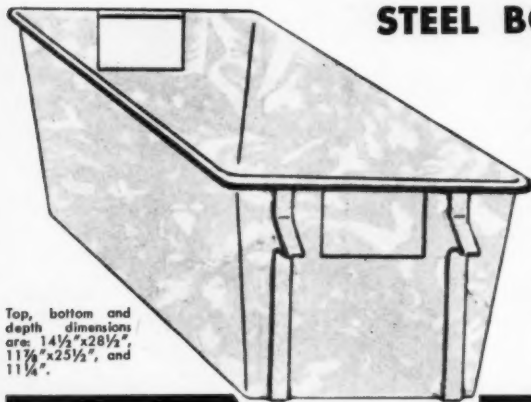
One unit in our complete line of high as well as low-pressure gas controls, this No. 40 is made in four sizes for pipe lines of  $\frac{3}{8}$  to 1 inch, and in five heat ranges, minimum at 0 to 150, maximum at 100 to 1000 deg. F. Standard equipment includes a 5-ft. steel temperature-sensitive flexible

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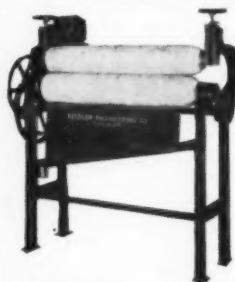


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BIRMINGHAM, ALABAMA

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

	Week ended Feb. 4, 1948 per lb.
Choice native steers—	49 @ 53
All weights	49 @ 53
Good native steers—	43 @ 47
All weights	43 @ 47
Commercial native steers—	39 @ 42
All weights	39 @ 42
Utility, all weights	35 @ 43
Headquarters, choice	43 @ 44
Com., commercial	35 @ 36
Cow, utility	33 @ 34
Cow, canner and cutter	31 1/2 @ 33

### BEEF CUTS

Steer loin, choice	85 @ 1.00
Steer loin, good	68 @ 73
Steer loin, commercial	63 @ 70
Steer round, choice	46 @ 47
Steer round, good	45 @ 46
Steer rib, choice	75 @ 80
Steer rib, good	55 @ 60
Steer rib, commercial	45 @ 50
Steer rib, utility	32 @ 36
Steer sirloin, choice	80 @ 87
Steer sirloin, commercial	50 @ 58
Steer brisket, choice	48 @ 50
Steer brisket, good	48 @ 50
Steer chuck, choice	43 @ 45
Steer chuck, good	43 @ 45
Steer back, choice	50 @ 53
Steer back, good	49 @ 51
Fore shanks	28 @ 29
Head shanks	15 @ 22
Steer tenders	1.70 @ 1.75
Steer plates	26 @ 28

### BEEF PRODUCTS

Brains	13 @ 14
Hearts	23 1/2 @ 24
Tongues, select, 3 lbs. & up, fresh or froz.	28 @ 33
Tongues, house run, fresh or froz.	23 @ 25
Tripe, cooked	21 @ 22
Livers, selected	40 @ 53
Kidneys	19 @ 20
Cheek meat	50 @ 57
Lips	15 @ 15 1/2
Melts	11 @ 11 1/2

### CALF—HIDE OFF

Choice, 225 lbs. down	43 @ 46
Good, 225 lbs. down	40 @ 43
Commercial	36 @ 37
Utility	31 @ 32

### VEAL—HIDE OFF

Choice carcass	46 @ 48
Good carcass	43 @ 46
Commercial carcass	34 @ 41
Utility	29 @ 33

### LAMBS

Choice lambs	44 @ 47
Good lambs	42 @ 45
Commercial lambs	40 @ 43

### MUTTON

Good	25 @ 26
Commercial	24 @ 24 1/2
Utility	23 @ 23 1/2

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	56 @ 58
Fancy skinned hams, 14/18 lbs., parchment paper	58 @ 60
14/18 lbs., parchment paper	55 @ 58
Fancy trim, brisket off, bacon, 8 lb. down, wrap	63 @ 65
Square cut seedless bacon, 8 lb. down, wrap	50 @ 60

### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	46 @ 50
Reg. pork loins, and, 12 lb.	46 @ 47
Picnics, 4/8	35 1/2 @ 36
Skinned shldrs., bone in	37 @ 38
Spareribs, under 3 lbs.	38 1/2 @ 39 1/2
Boston butts, 3/8 lbs.	42 @ 44
Boneless bones, c.t.	55 1/2 @ 56
Pigs' feet, froz.	14 @ 14 1/2
Kidneys	18 1/2 @ 19
Livers	25 @ 25 1/2
Brains	23 @ 23 1/2
Ears	12 1/2 @ 13
Shoats, lean in	16 @ 16 1/2

## FANCY MEATS

Tongues, corned	35
Veal breads, under 6 oz.	72
6 to 12 oz.	70
12 oz. up	76
Beef kidneys	22 @ 24
Lamb fries	62 @ 64
Beef livers	50 @ 55
Ox tails under 1/2 lb.	10
Over 1/2 lb.	23

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	30 1/2 @ 31 1/2
Sp. lean pork trim, 85%	46 1/2 @ 47
Bx. lean pork trim, 95%	49 1/2 @ 50 1/2
Pork cheek meat	34 1/2 @ 35
Pork tongues	21 @ 21 1/2
Boneless bull meat	44 @ 44 1/2
Boneless chucks	44 @ 45
Shank meat	43 1/2 @ 44
Beef trimmings	39 1/2 @ 40
Dressed canners	31 1/2 @ 32
Dressed cutter cows	32 1/2 @ 33
Dressed bologna bulls	34 1/2 @ 35 1/2

## DRY SAUSAGE

Cervelat, ch. hog bungs	85 @ 87
Thuringer	51
Farmer	50 @ 52
Holsteiner	70 @ 72
B. C. Salami	84
B. C. Salami, new, con.	91
Genoa style salami, ch.	56
Pepperoni	78
Mortadella, new condition	50
Cappicola (cooked)	90
Italian style hams	85

## DOMESTIC SAUSAGE

Pork sausage, hog casings	52
Pork sausage, bulk	50
Frankfurters, sheep casings	51 1/2
Frankfurters, hog casings	49 1/2
Bologna	42
Bologna, artificial casings	42 1/2
Smoked liver, hog bungs	49
New Eng. lunch specialty	65
Minced luncheon spec., ch.	49
Tongue and blood	38
Blood sausage	31
Souse	31
Polish sausage, fresh	53
Polish sausage, smoked	56

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	30 @ 35
Domestic rounds, over 1 3/4 in., 140 pack	38 @ 40
Export rounds, wide, over 1 1/2 in.	75 @ 85
Export rounds, medium, 1 1/2 to 1 3/4 in.	40 @ 45
Export rounds, narrow, 1 1/4 in. under	90 @ 1.05
No. 1 weasands, 24 in. up	14 @ 15
No. 1 weasands, 22 in. up	12 @ 14
No. 2 weasands	10 @ 12
Middle sewing, 1 1/4 in.	90 @ 1.05
Middles, select, wide, 2 1/4 to 2 1/2 in.	1.10 @ 1.15
Middles, select, extra, 2 1/4 to 2 1/2 in.	1.35 @ 1.40
Middles, select, extra, 2 1/2 in. & up	1.80 @ 1.85
Beef bungs, export No. 1	14 @ 15
Beef bungs, domestic	8 @ 12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	13 @ 14
10-12 in. wide, flat	8 1/2 @ 10 1/2
8-10 in. wide, flat	5 1/2 @ 7 1/2

Pork casings:	
Extra narrow, 29 mm. & dn.	2.85 @ 3.00
Narrow, mediums, 29 mm.	2.90 @ 3.00
Medium, 32 @ 35 mm.	2.20 @ 2.30
Spe. medium, 35 @ 38 mm.	1.90 @ 2.00
Wide, 38 @ 43 mm.	1.80 @ 1.95
Export bungs, 34 in. cut	37 @ 38
Large prime bungs, 34 in. cut	28 @ 31
Medium prime bungs, 34 in. cut	22 @ 22
Small prime bungs, 34 in. cut	18 @ 22
Middles, per set	40 @ 45

## SEEDS AND HERBS

	Whole for Sale	Ground
Caraway Seed	22 @ 23	26 @ 27
Cumin seed	33 @ 34	38 @ 39
Mustard seed, fcy. yel.	22	22
American	23	23
Marjoram, Chilean	19	23
Oregano	17 @ 21	22 @ 26
Carriander, Morocco	17 @ 21	22 @ 26
Natural No. 1	12 1/2	17
Marjoram, French	55 @ 58	59 @ 65
Sage, Dalmatian	33 @ 34	38 @ 39

## CURING MATERIALS

Nitrite of soda (Chgo. w'base)	Cwt.
In 425-lb. bbls., del.	\$9.75 @ 9.00
Saltpeter, n. ton, f.o.b. N. Y.	10.25
Obt. refined gran.	13.65
Small crystals	14.65
Medium crystals	14.65
Pure rfd., gran. nitrate of soda	4.75
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 4,000 lbs.	unquoted
only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$18.00
Medium	23.20
Rock, bulk, 40 ton cars,	
Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.50 @ 5.65
Standard gran., f.o.b.	
refiners (2%)	7.90 @ 8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.,	
less 2%	7.41
Dextrose, per cwt.,	
in paper bags, Chicago	7.16

## SPICES

	Whole	Ground
(Basis Chgo., orig. bbls., bags, bales)		
Allspice, prime	28 1/2 @ 30	33 @ 34
Refined	30 @ 31	34 @ 35
Chili powder	36 @ 45	36 @ 45
Chili pepper	33 1/2 @ 35	39 @ 40
Cloves, Zanzibar	20 @ 21	24 @ 25
Ginger, Jam., unbl.	22 @ 24	26 @ 28 1/2
Ginger, African	18 @ 19	22 @ 23
Cochin	20 @ 21	24 @ 25
Mace, fcy. Banda	26	26
East Indies	1.77	1.77
West Indies	1.75	1.75
Mustard, flour, fcy.	35	35
No. 1	26	26
West India Nutmeg	80 @ 82	80 @ 82
Paprika, Spanish	50 @ 54	50 @ 54
Pepper, Cayenne	31 @ 35	31 @ 35
Red No. 1	30 @ 32	30 @ 32
Pepper, Packers	50 @ 51	59 @ 60
Pepper, black	50 @ 51	54 @ 55
Pepper, white	67 1/2 @ 69	73 @ 75
Pepper, Black	50 @ 52	54 @ 55
Malabar	50 @ 52	54 @ 55
Black Lampong	50 @ 52	54 @ 55

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Feb. 2	San Francisco	No. Portland Feb. 3
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
400-500 lbs.	\$43.00 @ 44.00		\$44.00 @ 45.00
500-600 lbs.	43.00 @ 44.00		44.00 @ 45.00
Commercial:			
400-500 lbs.	40.00 @ 41.00		41.00 @ 43.00
Utility:			
400-600 lbs.	38.00 @ 39.00		37.00 @ 39.00
<b>COW:</b>			
Commercial, all wts.	36.00 @ 37.00		37.00 @ 39.00
Cutter, all wts.	31.00 @ 32.00		34.00 @ 35.00
<b>FRESH VEAL AND CALF: (Skin-Off)</b>			
Choice:			
80-130 lbs.			49.00 @ 51.00
Good:			
80-130 lbs.			49.00 @ 50.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
<b>LAMB:</b>			
Choice:			
30-40 lbs.			43.00 @ 45.00
40-50 lbs.	44.00 @ 45.00		43.00 @ 45.00
Good:			
30-40 lbs.			43.00 @ 45.00
40-50 lbs.	43.00 @ 44.00		43.00 @ 45.00
Commercial, all wts.	42.00 @ 43.00		40.00 @ 42.00
Utility, all wts.	40.00 @ 41.00		36.00 @ 37.00
<b>MUTTON (EWE):</b>			
Good, 75 lbs. dn.	25.00 @ 26.00		23.00 @ 24.00
Commercial, 70 lbs. dn.	25.00 @ 26.00		21.00 @ 22.00
<b>FRESH PORK CARCASSES: (Packer Style) (Shipper Style)</b>			
80-100 lbs.			
100-120 lbs.			
120-137 lbs.	41.50 @ 42.50		
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	51.00 @ 55.00		51.00 @ 53.00
10-12 lbs.	51.00 @ 55.00		51.00 @ 53.00
12-16 lbs.	50.00 @ 54.00		51.00 @ 53.00
<b>PICNICS:</b>			
4-8 lbs.			
<b>PORK CUTS, NO. 1:</b>			
<b>HAM, Skinned:</b>			
12-16 lbs.	(Fresh) 56.00 @ 58.00		
16-20 lbs.	(Smoked) 56.00 @ 58.00		
<b>BACON, "Dry Cure" No. 1:</b>			
8-10 lbs.			
10-12 lbs.			
<b>LARD, Refined:</b>			
Tierces	28.00 @ 29.00		
50 lb. cartons & cans	29.00 @ 30.00		
1 lb. cartons	29.00 @ 30.00		



*Preferred*

**PACKAGING SERVICE**

GREASE-PROOF PARCHMENT  
BACON PAK • LARD PAK  
SYLVANIA CELLOPHANE • GLASSINE

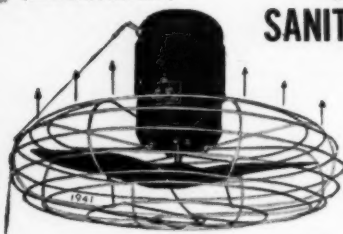
**Daniels MANUFACTURING COMPANY**  
Rhineland, Wisconsin  
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS



# Play it Safe

WITH **Reco** REFRIGERATOR FANS

(REG. U.S. PAT. OFF.)



## HAVE DRY SANITARY COOLERS

Dissipate Odors  
Keep Walls and  
Ceilings Dry  
Restrict Food  
Spoilage  
Prevent Frost  
and Ice on Coils

This remarkable fan operates on a revolutionary new principle, IT BLOWS UPWARDS, and keeps all of the air in the refrigerator in slow, gentle motion. It gives renewed life and efficiency to old refrigerators. Write for Bulletin 241, giving complete information.

# REYNOLDS

ELECTRIC COMPANY

Manufacturers of Air Circulators, Fans, Food Mixers, Vegetable Peelers, Chopper-Slicers

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Chicago 12, Illinois



# SOLVAY

nitrite of soda

SOLVAY SALES DIVISION  
ALLIED CHEMICAL AND DYE CORPORATION  
40 RECTOR STREET, NEW YORK 6, N. Y.

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, FEBRUARY 5, 1948

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	45 1/2n	45 1/2n
10-12	45 1/2n	45 1/2n
12-14	44 1/2n	44 1/2n
14-16	42 1/2n	42 1/2n

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	40 1/2n	40 1/2n
18-20	40n	40n
20-22	39 1/2n	39 1/2n

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	48n	48n
12-14	47@47 1/2	47n
14-16	45n	45n
16-18	43n	43n
18-20	42n	42n
20-22	41 1/2n	41 1/2n
22-24	41 1/2n	41 1/2n
24-26	41n	41n
26-30	41n	41n
25-up, No. 2's	40 1/2n	40 1/2n
Inc.		

#### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	24n	24n
Clear plates	20n	20n
Square joints	26 1/2n	26 1/2n
Jowl butts	20@21	21n

#### PICNICS

	Fresh or Frozen	S.P.
4-6	35	35
6-8	35	35
8-10	32 1/2n	32 1/2n
10-12	32@32 1/2	32 1/2n
12-14	32@32 1/2	32 1/2n
8-up, No. 2's	32@32 1/2	32 1/2n
Inc.		

#### BELLIES

	Fresh or Frozen	Cured
6-8	45 1/2	46 1/2
8-10	45	46
10-12	44	45
12-14	40	41
14-16	39 1/2	40 1/2
16-18	38 1/2	39 1/2
18-20	37	38

#### D.S. BELLIES

	Fresh or Frozen	Cured
18-20	20n	20n
20-25	20n	20n
25-30	20n	20n
30-35	20n	20n
35-40	20n	20n
40-50	20n	20n

#### FAT BACKS

	Green or Frozen	Cured
6-8	20n	20n
8-10	20n	20n
10-12	20n	20n
12-14	21n	21 1/2
14-16	21n	22
16-18	22n	23 1/2
18-20	22n	23 1/2
20-25	22n	23 1/2

### LARD FUTURES PRICES

MONDAY, February 2, 1948

	Open	High	Low	Close
Mar. 25.50	25.72 1/2	25.10	25.35n	
May 25.50	25.67 1/2	25.15	25.25n	
July 25.50	25.70	25.10	25.15	
Sept. 25.55	25.75	25.27 1/2	25.30b	

Sales: 17,280,000 lbs.  
Open interest, at close Fri., Jan. 30th; Mar. 614, May 784, July 460, Sept. 136; at close Sat., Jan. 31st; Mar. 613, May 782, July 473 and Sept. 138 lots.

TUESDAY, February 3, 1948

	Mar. 25.45	25.60	25.15	25.15b
May	25.30	25.50	25.05	25.05
July	25.45	25.50	25.02 1/2	25.02 1/2b
Sept.	25.35	25.65	25.10	25.10

Sales: 10,800,000 lbs.  
Open interest, at close Mon., Feb. 2nd; Mar. 592, May 803, July 473, Sept. 149 lots.

WEDNESDAY, February 4, 1948

	Mar. 24.70	24.95	23.15	23.15a
May	24.65	24.75	23.05	23.05a
July	24.70	24.75	23.02 1/2	23.02 1/2a
Sept.	24.90	24.90	23.10	23.10a

Sales: 25,120,000 lbs.  
Open interest, at close Tues., Feb. 3rd; Mar. 590, May 797, July 474, and Sept. 145 lots.

THURSDAY, February 5, 1948

	Mar. 21.15	21.95	21.15	21.15a
May	21.05	22.30	21.05	21.05a
July	21.02 1/2	22.20	21.02 1/2	21.02 1/2a
Sept.	21.10	22.35	21.10	21.10a

Sales: 28,240,000 lbs.  
Open interest, at close Wed., Feb. 4th; Mar. 572, May 751, July 458 and Sept. 162 lots.

FRIDAY, February 6, 1948

Mar.	21.15	22.10	20.00	20.80b
May	21.65	22.25	20.20	21.00
July	21.10	22.75	20.30	21.00b
Sept.	22.25	22.50	20.50	21.10b

Sales: About 29,000,000 lbs.  
Open interest at close Thurs., Feb. 5; Mar., 537; May, 705; July, 460; and Sept., 201 lots.

### WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Feb. 2	25.35n	23.12 1/2a	22.12 1/2n
Feb. 3	25.15n	23.25	22.25n
Feb. 4	23.15n	22.00a	21.00n
Feb. 5	21.15n	20.00a	19.00n
Feb. 6	20.80n	20.50b	19.50n

### USDA EXPORT ALLOCATIONS

The U. S. Department of Agriculture late last week announced a list of emergency export allocations, cancellations and exchanges approved during the week ended January 23 which included the following items: 25,000 lbs. margarine allocated to Haiti to meet established needs (commercial procurement); 620,000 lbs. soap allocated to the Philippines in exchange for an equivalent quantity of copra, and 13,500 lbs. soybeans allocated to the United Kingdom for planting (commercial procurement).

### SOUTHERN KILL

Animals slaughtered in Alabama, Florida and Georgia in December are reported by the Production & Marketing Administration:

	Dec. 1947	Dec. 1948
Cattle	59,200	52,085
Calves	33,036	24,711
Hogs	185,787	138,547
Sheep	103	88

### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chgo.	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chgo.	Leaf, kettle, rend., tierces, f.o.b. Chgo.	Neutral, tierces, f.o.b. Chicago	Shortening, tierces, c.a.f. N. & S. Hydrogenated
	43.75	38.00	38.25	38.25	38.00	37.75

\*Del'd.



# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

### City Dressed

	February 3, 1948
Choice, native, heavy.....	54 @60 1/2
Choice, native, light.....	52 @59
Good.....	45 @55
Comm.....	41 1/2 @51
Cut. & cutter.....	32 1/2 @44 1/2
Utility.....	34 1/2 @35 1/2
Bel. ball.....	37 @38 1/2

### BEEF CUTS

	City
No. 1 ribs.....	70 @75
No. 2 ribs.....	56 @62
No. 1 loins.....	86 @93
No. 2 loins.....	63 @67
No. 1 hinds and ribs.....	61 @65
No. 2 hinds and ribs.....	56 @57
No. 3 hinds and ribs.....	47 @53
No. 1 rounds.....	52 @53
No. 2 rounds.....	51 @53
No. 1 chucks.....	47 @49
No. 2 chucks.....	45 @47
No. 3 chucks.....	43 @45
No. 1 briskets.....	42 @45
No. 2 briskets.....	42 @45
No. 1 shanks.....	24 @26
No. 2 shanks.....	24 @26
No. 1 top sirloins.....	60 @62
No. 2 top sirloins.....	58 @60
Rolls, reg. 4 @8 lbs. av.....	
Rolls, reg. 6 @8 lbs. av.....	

### FRESH PORK CUTS

	Western
Butts, regular 3/8.....	45 @48
Shoulders, regular.....	41 @44
Pork loins, fresh 12 lbs. do.....	47 @52
Hams, regular, under 14 lbs.....	50 @54
Hams, skinned, fresh.....	52 @57
Picnics, fresh, bone in.....	36 @40
Pork trimmings, ex. lean.....	49 @52
Pork trimmings, regular.....	30 1/2 @35
Spareribs, medium.....	40 @41
Bellies, sq. cut, seedless, 8/12.....	57 @58
	City
Boston butts, 3/8 lbs.....	46 @48
Shoulders, regular.....	43 @46
Pork loins, fr., 10/12 lbs.....	49 @50
Hams, regular, under 14 lbs.....	51 @54
Hams, sknd., under 14 lbs.....	53 @57
Picnics, bone in.....	38 @41
Pork trim, ex. lean.....	50 @52
Pork trim, regular.....	30 1/2 @36
Spareribs, medium.....	42 @43
Bellies, sq. cut, seedless, 8/12.....	55 @60

### FANCY MEATS

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers.....	70
Lamb fries.....	35
Ortals under 1/2 lb.....	16
Ortals over 1/2 lb.....	30

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 4, 1948

All quotations in dollars per cwt.

### FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	50.00-52.00
600-700 lbs.....	50.00-52.00
700-800 lbs.....	51.00-53.00

Good:	
350-500 lbs.....	None
500-600 lbs.....	44.00-47.00
600-700 lbs.....	44.00-47.00
700-800 lbs.....	45.00-48.00

Commercial:	
350-600 lbs.....	39.00-43.00
600-700 lbs.....	40.00-43.00
Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts.....	35.00-38.00
Utility, all wts.....	33.00-35.00
Cutter, all wts.....	None
Canner, all wts.....	None

### FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.....	50.00-53.00
130-170 lbs.....	None
Good:	
50-80 lbs.....	46.00-48.00
80-130 lbs.....	46.00-50.00
130-170 lbs.....	None

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	39 1/2 @41
137 to 153 lbs.....	39 1/2 @41
154 to 171 lbs.....	39 1/2 @41
172 to 188 lbs.....	39 1/2 @41

## LAMBS

	City
Choice lambs.....	49 @52
Good lambs.....	47 @49
Commercial.....	45 @47
Utility.....	40 @45

## MUTTON

	Western
Good.....	24 @26
Commercial.....	24 @26

## VEAL—SKIN OFF

	Western
Choice carcass.....	50 @53
Good carcass.....	44 @50
Commercial carcass.....	38 @44
Utility.....	30 @34

## BUTCHERS' FAT

Shop fat.....	11 1/2
Breast fat.....	13
Edible suet.....	13 1/2
Inedible suet.....	13 1/2

## CALIFORNIA KILL

State-inspected kill of live-stock for December, 1947:

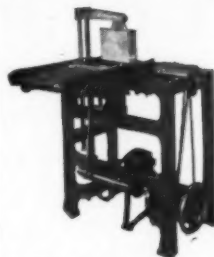
	No.
Cattle.....	23,864
Calves.....	17,211
Hogs.....	13,383
Sheep.....	22,126

Production for the month of December was as follows:

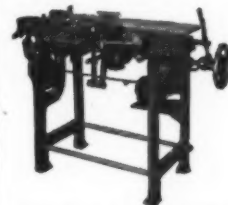
	Lbs.
Sausage.....	2,994,395
Pork and beef.....	4,936,980
Lard and substitutes.....	218,780
Total.....	8,150,155

As of December 31, California employed 111 state meat inspectors serving 238 plants. Plants under state approved municipal inspection numbered 114.

# IT'S PROFITABLE PRODUCTION That Counts!



PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-46 cartons per minute. One operator required.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-46 cartons per minute. No operator required.

Today more than ever before labor and production costs must be held down.

If you are not using PETERS economical packaging machines in your lard and shortening department at present, it will pay you to investigate the many advantages which they offer. High operating efficiency and low maintenance costs will increase your lard and shortening department profits.

Send us a sample of each size carton you are now using and let us show you how PETERS machines can help solve your packaging problems.

**PETERS MACHINERY CO.**  
4700 Ravenswood Ave. Chicago 40, Ill.

# Custom Packing Service Available

Large, modern pork packing plant, located within overnight reach of fifty percent of America's consumers, is available for custom packing contracts. The plant has facilities and organization capable of killing and processing 7,500 hogs weekly. Will consider entire pork packing process or any part thereof. Address communications to:

**F. G. VOGT & SONS, INC.**  
36th and Grays Ferry Avenue  
Philadelphia, Penna.  
Phone: FUlton 9-2200

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Prices for tallow and greases broke sharply 4@5c during the week under the influence of the price break in practically all commodity futures markets. Weakness in lard was a leading factor and caused the larger tallow and grease buyers to withdraw from the market, leaving the market at the close Thursday in a rather confused position.

At the close of last week and on Monday this week, there was moderate buying of tallow and greases at the 23c level. Wednesday a couple of the larger buyers were credited with picking up several tanks of choice white grease in the Chicago market at the 21c level. But buying Thursday in the spot market was limited and erratic with prices for fancy tallow and choice white grease varying from 21c down to 19c as the day progressed. However, there were reports that 20c was bid in the East for fancy tallow.

The USDA was reported to have received offerings totaling 29,839,000 lbs. of lard and pork fat in response to its earlier request. Included were about 20,000,000 lbs. refined lard, 8,000,000 lbs. prime steam lard, and 1,000,000 lbs. refined pork fat.

The government Thursday announced purchase of 20,000,000 lbs. of lard at an average of \$23.95, New York, packed for export and this had a firming influence on both the lard market and inedible fats. However, liquidation in grain futures was incomplete.

**TALLOW.**—Closing quotations for tallow in carlots, f.o.b. producer's plant, were 4@5c lower than a week earlier. Thursday's quotations were:

Edible 21c n; fancy, 20c n; choice, 19½c n; extra, 19¼c n; special 19½c n; No. 1, 19c n; No. 3, 18½c n; No. 2, 17@17½c n.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
production point	\$40.00
Blood, dried 16% per unit of ammonia	11.00
Unground fish scrap, dried,	
80% protein nominal f.o.b.	
Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	44.50
in 100-lb. bags	48.00
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L. bulk	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk per unit of ammonia	10.75

### Phosphates

Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags,	
per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit	.80

### Dry Rendered Tankage

45/50% protein, unground, \$2.20 per unit of protein	
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## EASTERN FERTILIZER MARKET

New York, February 5, 1948

Prices were marked down sharply for both dry rendered and wet rendered tankage due to the withdrawal of the buyers from the market. Last sales of wet rendered tankage were made at \$11.00 f.o.b. New York but additional material was offered at this figure with no buyers.

Dry rendered tankage was offered at \$2.25 f.o.b. New York with very little trading.

An active demand exists for fertilizer chemicals which are short.

**GREASES.**—The market in greases was 4@5c lower than it was a week earlier. Grease quotations on Thursday were as follows:

Choice white, 19@20c; A-white, 18½@19½c; B-white, 18@19c; yellow, 17½@18½c; house, 17@18c; brown, 25 F.F.A., 16½@17½.

**GREASE OILS.**—Grease oil prices broke sharply compared with a week

## BY-PRODUCTS MARKETS

(Chicago, Thursday, February 5, 1948.)

### Blood

Unit	
Ammonia	
Unground, per unit ammonia	\$10.50@10.75

### Digester Feed Tankage Materials

Unground, loose	\$11.00
Liquid stick, tank cars	4.00

### Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bulk	\$130.00
55% meat scraps, bulk	143.00
50% feeding tankage, with bone, bulk	121.25
60% digester tankage, bulk	145.00
80% blood meal, bagged	150.00
65% BPL special steamed bone meal, bagged	70.00

### Fertilizer Materials

Per ton	
High grade tankage, ground	
10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	8.50@9.00

### Dry Rendered Tankage

Per unit	
Protein	
Cake	\$2.10@2.15
Expeller	2.10@2.15

### Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.15
Sinews and pizzles (green, salted)	1.25
Per ton	
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

### Animal Hair

\$100.00	
Winter coil dried, per ton	
Summer coil dried, per ton	70.00@75.00
Cattle switches	4.65@4.75
Winter processed, gray, lb.	11½@12
Summer processed, gray, lb.	7@7½
*F.O.B. shipping point.	

ago. No. 1 lard oil was quoted at 27c, or 7c down. Prime burning sold at 30c, which was 6c lower. Acidless tallow oil was quoted at 27c, or 4c down. The trade was watching the lard market for further breaks.

**NEATSFOOT OIL.**—Quotations on neatsfoot oil were 3@4c lower than a week earlier. Trading continued light. Neatsfoot stock was quoted at 26@27c in carload lots.

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## VEGETABLE OILS

Vegetable oils broke severely during the week, with a very sharp decline developing in the spot market on Thursday. Thursday prices were 3½¢ down from prices a week earlier, and 2¢ down from the preceding day.

The break in spot vegetable oil prices largely reflected the sharply declining prices for practically all commodities which developed about midweek and broke futures prices for wheat, lard, cottonseed oil, hides and other items the limit of trading on two successive days. Some demoralization in prices for refined vegetable oils and vegetable oil products also resulted.

The Department of Agriculture announced Monday that olive oil from all

countries had been put under import control through an amendment to WFO 63. Department spokesmen said that 33,000 tons of an estimated world surplus of 123,000 tons had been allocated to U. S. importers applying for licenses prior to midnight February 14. Of this total, 10 per cent will be allocated to veterans and other "newcomers" in the industry and the remainder to importers of record. The announcement said that existing agreements covering exchange of soybean for olive oil will apply only to shipments of olive oil from producing countries prior to March 1, 1948.

In Congress at the beginning of the week, efforts developed to free oleomargarine from the system of taxes which margarine producers claim hampers its competition with butter. Senator Burnet R. Maybank, D., S. C., introduced a proposed amendment to the tax cut measure calling for repeal of the special levies on margarine.

A national production goal of 2,839,000 acres of peanuts to be picked and threshed in 1948 was announced February 3, by the U.S.D.A. The 1947 crop was 3,378,000 acres.

**CORN OIL.**—At 25¢ paid this product was 3½¢ lower than paid prices a week ago.

**PEANUT OIL.**—Thursday's price of 23¢ paid, Southeast, was 4¢ lower than nominal prices a week earlier.

**COCONUT OIL.**—Thursday's price of 19¢ paid, Pacific Coast, was 5¢ down.

**SOYBEAN OIL.**—A price of 18¢ paid, basis Decatur, was 6¢ down from Thursday of last week.

**COTTONSEED OIL.**—Thursday's spot crude price of 22¢ asked across the Belt was 4½¢ down compared with a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

### MONDAY, FEBRUARY 2, 1948

	Open	High	Low	Close	Pr. cl.
Mar. ....	28.30	28.40	27.80	*27.50	28.58
May ....	26.30	26.40	26.00	*26.03	26.42
July ....	*25.30	25.65	25.10	*25.20	25.55
Sept. ....	*24.30	24.30	24.20	24.30	24.60
Oct. ....	*23.00	.....	.....	*23.00	23.25
Dec. ....	*20.71	.....	.....	*21.15	24.00
Jan., '49 ..	*20.51	.....	.....	*21.00	20.50

Total sales: 116 contracts.

### TUESDAY, FEBRUARY 3, 1948

Mar. ....	*27.00	27.50	26.75	*26.70	27.50
May ....	25.90	26.20	25.62	*25.69	26.03
July ....	*25.05	25.40	25.00	*25.03	25.20
Sept. ....	*24.10	24.40	24.00	*24.05	24.30
Oct. ....	*22.75	22.60	22.60	*22.50	23.00
Dec. ....	*20.71	.....	.....	*20.71	21.15
Jan., '49 ..	*20.00	.....	.....	*20.00	21.00

Total sales: 152 contracts.

### WEDNESDAY, FEBRUARY 4, 1948

Mar. ....	*26.50	26.45	24.70	*24.70	26.70
May ....	25.55	25.55	23.66	*23.66	25.66
July ....	24.90	24.90	23.03	*23.03	25.03
Sept. ....	*23.70	23.40	22.06	*22.05	24.05
Oct. ....	*22.00	21.65	20.50	*20.50	22.50
Dec. ....	*20.71	20.71	18.71	*18.71	20.71
Jan., '49 ..	*20.00	.....	.....	*20.00	21.00

Total sales: 309 contracts.

### THURSDAY, FEBRUARY 5, 1948

Mar. ....	23.25	23.30	22.70	*22.70	24.70
May ....	23.07	23.25	21.66	*21.66	23.66
July ....	22.30	22.60	21.03	*21.05	23.03
Sept. ....	21.30	21.40	20.05	*20.15	22.05
Oct. ....	*19.00	18.50	18.50	*18.50	20.50
Dec. ....	17.85	17.90	16.85	*17.00	18.71
Jan., '49 ..	*17.00	.....	.....	*17.00	18.00

Total sales: 385 contracts.

\*Bid. †Nominal. ‡Asked.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	22ax
Valley .....	22ax
Southeast .....	22ax
Texas .....	22ax
Soybean oil, in tanks, f.o.b. mills, Midwest	18pd
Corn oil, in tanks, f.o.b. mills	25pd
Cotton oil, Pacific Coast	19pd
Peanut oil, f.o.b. Southern points	23pd
Cottonseed foots	
Midwest and West Coast	6n
East	6n

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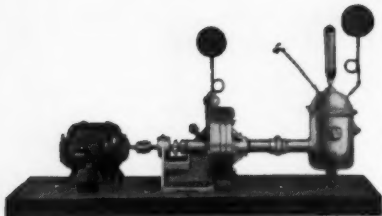
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# HIDES AND SKINS

Packer hides break  $2\frac{1}{2}c$  as wave of liquidation sweeps all commodity markets—Trading awaited to clarify values on packer calf and kips.

## Chicago

**PACKER HIDES.**—The packer hide market broke  $2\frac{1}{2}c$  at mid-week, as a wave of heavy liquidation swept over all organized commodity futures markets. Hide futures were under pressure throughout the week to date, but did not experience as much decline as grains, lard and cottonseed oil, and the decline in hide futures appeared to have slowed down by late mid-week.

Declines of  $2\frac{1}{2}c$  were established on native steers, branded steers, heavy native cows and branded cows. An outside packer moved Feb. production of 12,000 hides same basis, including light native cows at  $3c$  decline; inasmuch as light cows had been one of the strongest descriptions earlier, local packers have been reluctant to take a greater decline on these than on heavy steers, and have been asking  $\frac{1}{2}c$  more. Reported sales so far total a little over 50,000 hides but two packers are credited with booking about 20,000 more to tanning accounts.

The Association moved 2,700 mixed light and heavy native steers at the close of last week at  $30\frac{1}{2}c$ , or  $\frac{1}{2}c$  down from earlier trading. At mid-week, one packer sold 5,300 mixed light and heavy native steers at  $28c$ , or  $2\frac{1}{2}c$  decline. Extreme light native steers were fairly well sold up earlier, with  $34c$  last paid; no trading has come to light this week but some quote the market  $31@32c$  in a nominal way.

Butt branded steers are quotable at  $27c$ , or  $2\frac{1}{2}c$  down from last week. One packer sold 1,200 Colorados at  $26\frac{1}{2}c$ , or  $2\frac{1}{2}c$  decline. Two packers sold a total of 1,700 heavy Texas steers at  $27c$ , and 600 light Texas steers also moved at  $27c$ , both  $2\frac{1}{2}c$  down from last week. Extreme light Texas steers last sold previous week at  $31\frac{1}{2}c$ , but are quoted nominally around  $29c$  at present, pending trading.

Three packers sold a total of 12,100 Feb. heavy native cows at  $28c$ , down  $2\frac{1}{2}c$  from last week; an outside packer sold at the same figure. This outside packer included northern light native cows at  $29c$  but bids this basis were declined in the local market; later, there was some indication that northern light cows could be bought that basis but packers declined  $29\frac{1}{2}c$  for lighter River point take-off, asking  $30c$ .

At the opening of the week, the Association sold 1,400 Chgo. branded cows at  $30c$ , or  $\frac{1}{2}c$  down. Later trading by two packers at mid-week involved a total of 16,500 branded cows at  $28c$ , or  $2\frac{1}{2}c$  under last week. Two other packers were credited with booking about 20,000 branded cows to tanning accounts.

There has been no trading in packer bulls, which moved previous week at  $20c$

for natives and  $19c$  for brands, with  $\frac{1}{4}c$  premium paid for some light average bulls; accumulation is said to be light and market quoted unchanged pending trading, although some figure the market around  $2c$  lower for actual business.

Federally inspected cattle slaughter declined again last week, the total for week ended Jan. 31 being estimated at 266,000 head, ten per cent under the 294,000 of previous week, but four per cent above the 255,000 reported for same week last year.

**OUTSIDE SMALL PACKER.**—Not much actual business has been reported so far this week in the outside small packer market. Buyers' ideas are lower, and some offerings are reported coming out late this week. Some tanners indicate they can buy good small packer stock at  $26c$ , selected, trimmed, with choice light average hides around  $28c$ .

**PACIFIC COAST.**—The Pacific Coast market is quoted in a nominal way around  $26c$  for cows and  $24c$  for steers, flat, f.o.b. shipping points; there were rumors late this week of trading around this basis but no confirmation is obtainable as yet.

**CALF AND KIPSKINS.**—The market on packer calfskins is in an uncertain position and trading is awaited to define values. At the end of last week, one packer sold 15,000 Milwaukee all-weight calf, running mostly lights, at  $90c$ , or  $10c$  down from last trading. Northern light calf, under  $9\frac{1}{2}$  lbs., are reported obtainable at  $90c$ , and northern heavies  $9\frac{1}{2}/15$  lb. at  $70@75c$ , with River points around  $10c$  less, according to buyers; but some trading will be necessary to establish values.

A similar situation prevails on packer kipskins, with last trading prices of  $47\frac{1}{2}@50c$  for northern natives, and  $45c$  for northern over-weights not viewed as the going market. Southeast small packer kips sold previous week at  $40c$  for natives and  $35c$  for over-weights, with brands at usual  $2\frac{1}{2}c$  discount.

Chicago city collectors have moved trimmed calf on New York selection at sharply lower prices again this week. One collector sold 16,000 skins, 3-4's at  $\$3.50$ , 4-5's at  $\$4.50$ , 5-7's at  $\$5.50$ , 7-9's at  $\$6.50$ , 9-12's at  $\$7.75$ , and 12/17's at  $\$8.50$ ; these prices are  $60c$  lower for the 7/9's and lighter, and  $\$1.00$  lower for the heavy end, than prices paid late previous week, with further offerings that basis. Some trading by New York collectors was reported this week at  $\$7.25$  for 9-12's, and  $\$7.75$  for 12/17's.

Packer regular slunks were active at the close of last week. One packer sold 10,000 Feb. regular slunks at  $\$3.00$ , down  $50c$  from last month; following this, demand broadened and same packer moved 10,000 more at  $\$3.10$ , while 10,000 sold from another quarter also at  $\$3.10$ . Hairless slunks are salable around  $\$1.10$  for 15 in. and up.

**SHEEPSKINS.**—Production of packer shearlings continues light, with a steady



demand for any material suitable for mouton tanners. Couple cars were reported moving in the West Coast market at \$2.85 for No. 1's. Local sellers indicate \$3.90 obtainable for Fall clips, \$2.90 for No. 1 shearlings; a good inquiry is reported for lower grades, with \$1.50 obtainable for No. 2's and \$1.15@1.25 for No. 3's. Pickled skins are about unchanged and quotable at \$14.00@15.00 per doz. packer production for usual run of offerings, with very good stock up to \$16.00 but scarce. Interior Iowa packers sold wool pelts this week but no details have been released as yet; there are indications, however, that around \$4.65 per cwt. liveweight basis was paid by pullers.

## N. Y. HIDE FUTURES

MONDAY, FEBRUARY 2, 1948

	Open	High	Low	Close
Mar. ....	30.03	30.03	29.05	29.15
June .....	28.40	28.40	27.80	27.90
Sept. ....	27.20	27.20	27.20	26.80b
Dec. ....	26.10b	.....	.....	25.80b

Closing 35 to 1.00 lower; Sales 87 lots.

TUESDAY, FEBRUARY 3, 1948

Mar. ....	28.75b	28.50	27.60	27.60b
June .....	27.50	27.50	26.45	26.45
Sept. ....	26.60b	26.10	25.50	25.50b
Dec. ....	25.50b	.....	.....	24.50b

Closing 1.25 to 1.55 lower; Sales 135 lots.

WEDNESDAY, FEBRUARY 4, 1948

Mar. ....	27.45	27.38	26.80	27.25
June .....	26.00b	26.10	25.50	25.80
Sept. ....	25.50	24.80	24.80	24.90b
Dec. ....	24.50b	24.50	24.70	24.10b

Closing 35 to 60 lower; Sales 133 lots.

THURSDAY, FEBRUARY 5, 1948

Mar. ....	26.90b	27.35	27.02	27.10b
June .....	25.65	25.80	25.25	25.20b
Sept. ....	24.65b	24.95	24.44	24.44
Dec. ....	24.00b	24.15	24.00	23.50b

Closing 15 to 65 lower; Sales 160 lots.

FRIDAY, FEBRUARY 6, 1948

Mar. ....	27.00	27.75	26.95	27.15b
June .....	25.00b	25.65	24.80	24.85b
Sept. ....	24.10b	24.60	23.90	23.90b
Dec. ....	23.85	23.85	23.75	23.10b

Closing 54 lower to 5 higher; Sales 84 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 31, 1948, were 7,338,000 lbs.; previous week 5,640,000 lbs.; same week 1947, 9,265,000.

Shipments of hides from Chicago for the week ended January 31, 1948, were 5,033,000 lbs.; previous week 4,815,000 lbs.; same week last year, 5,054,000.



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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES	Week ended Feb. 5, '48	Previous Week	Cor. week, 1947
Hvy. nat. str.	@28	@31	@23	
Hvy. Tex. str.	@27	@29 1/2	20	@21
Hvy. butt				
brnd'd str.	@27	@29 1/2	20	@21
Hvy. Colo. str.	@26 1/2	@29	19 1/2	@20 1/2
Ex-light Tex.				
str.	@29b	@31 1/2	@22	
Brnd'd cows	@28	30 1/2	@31 1/2	@22
Hvy. nat. cows	@28	30 1/2	@31 1/2	@22
Lt. nat. cows	@29	32	@33	24 1/2
Nat. bulls	@29b	@29	@29	@17 1/2
Brnd'd bulls	@19b	@19	@16 1/2	
Calfskins, Nor.70	@90b	80	@1.05	57 1/2
Kips, Nor. nat.45	@50b	@50	31	@33 1/2
Kips, Nor. brnd.40	@45b	@47 1/2	27	@29 1/2
Slunks, reg	@3.10	@3.50	@2.75	
Slunks, hrls	@1.10	@1.20	1.00	@1.10

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@28	28	@31	18	@20
Brnd'd all wts.	@27	27	@30	17	@19
Nat. bulls	@17 1/2	17	@17 1/2	14	@15
Calfskins	@16 1/2	16	@16 1/2	13	@14
Kips, nat.	@50b	60	@65b	40	@46
Kips, nat.	@30	33	@35	28	@29
Slunks, reg	@3.10	@3.50	@2.75		
Slunks, hrls	@1.00	@1.10	@1.20	90	@1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Hvy. str.	@23	@24	25	@26	16	@17
Hvy. cows	@23	@24	25	@26	16	@17
Buffs	@23	@24	25	@26	16	@17
Extremes	@23	@24	25	@26	16	@17
Bulls	@14	@15	14	@15	11 1/2	@12
Calfskins	@38	@42	40	@45	28	@32
Kipskins	@26	@28	28	@30	23	@24

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearings	@2.90	@2.90	2.00	@2.25
Dry pelts	@27	@28	27	@28
Horsehides	@9.50	@10.25	9.75	@10.50

## FRIDAY'S CLOSINGS

### Provisions

With the live hog top of \$26.00 Friday at Chicago \$1.00 down from a week earlier, and the average of \$23.75 off \$1.90, provision prices were weak to 1 1/2c and more lower. Friday quotations: Under 12 pork loins, 45@46; Boston butts, 41@42; 10/14 green skinned hams, 40@44; 16/D pork shoulders, 36 1/2@37; under 3 spareribs, 38@39; 8/12 fat backs, 20; regular pork trimmings, 29@30; 18/20 DS bellies, 36; 4/6 green picnics, 34 1/2; 8/up green picnics, 32 1/2.

### Cottonseed Oil

Cottonseed oil futures prices closed Friday at New York: Mar. 23.05b, 23.30ax; May 22.15-18; July 21.25b, 21.35ax; Sept. 20.20; Oct. 18.50b, 18.75ax; Dec. 17.00b, 17.75ax; Jan. ('49) 18.00n. Sales were 346 lots.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended January 31:

	Week Jan. 31	Previous week	Cor. wk. 1947
Cured meats, pounds	30,070,000	27,015,000	25,356,000
Fresh meats, pounds	38,290,000	37,708,000	36,251,000
Lard, pounds	8,296,000	8,268,000	4,802,000

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CHICAGO 6, ILLINOIS

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Manufacturers of fine seasonings and specialties for the Meat Packing Industry.

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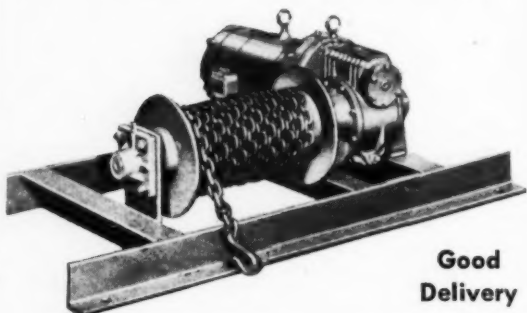
INDIVIDUALLY  
OR SOLID FROZEN

All Other Animal Glands and Bile Offers Solicited

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## E. G. JAMES BEEF HOIST



**Good  
Delivery**

These new Electric beef hoists produced for E. G. James Company are available in 3,000 lb. and 1,000 lb. capacities. Used extensively on beef killing floors for raising knocking pen doors, paunch lifts, bleeding rail hoists and as calf and sheep hoists.

A magnetic adjustable disc type brake is built directly on one end of the drip-proof ball bearing motor and a combination helical gear and worm gear fully enclosed reducer on the opposite end. Mounted on a sturdy open steel electric welded frame to allow full light to the killing floor.

HOIST has Master motor, magnetic reversing starter limit switch, 30' of  $\frac{5}{16}$  alloy chain and sheave, 40' per minute hoisting speed, choice of rope operated drum switch or push button (specify which you want). Motor\* 3 phase, 60 cycle, 220/440.

**3,000 LB. CAP.**

**\$700<sup>00</sup>**

**1,000 LB. CAP.**

**\$475<sup>00</sup>**

**FOB OHIO**

**EXTRAS:** Automatic Lander, with limit control switch & weighted pick up loop \$275.00. Weighted pick up loop only \$22.00

\*Single phase motor can be supplied at extra charge if required.

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At any given Live Cost and Yield Percentage, with differential (as explained) gives the Dressed Carcass Cost.

In use throughout the Country. \$3.00 Postpaid.

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## THE FOWLER CASING CO. LTD.

FOR 30 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

8 Middle St., West Smithfield

(Cables: Effseaco London)

LONDON, E. C. 1, ENGLAND

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 4, 1948, reported by the Production & Marketing Administration:

**HOGS** (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$19.75-24.25	\$21.50-24.50	\$22.75-24.00	\$24.25-25.50	\$25.00-25.75
140-160 lbs.	23.75-25.75	24.00-26.00	24.25-25.50	24.75-25.75	25.50 only
160-180 lbs.	25.25-27.00	25.50-26.75	25.25-26.25	24.00-25.50	24.25-25.75
180-200 lbs.	26.75-27.25	26.25-26.75	26.00-26.50	24.75-25.75	25.50 only
200-220 lbs.	26.75-27.25	26.00-26.75	26.25-26.50	25.00-25.75	25.50 only
220-240 lbs.	26.50-27.00	25.50-26.50	26.25-26.50	25.00-25.75	25.50 only
240-270 lbs.	25.75-27.00	24.50-25.75	25.25-26.25	24.50-25.50	24.50-25.75
270-300 lbs.	25.25-26.25	25.75-25.00	24.75-25.50	24.00-24.50	24.00-24.50
300-330 lbs.	24.25-25.50	23.50-24.25	24.25-24.75	23.75-24.25	23.75-24.00
330-360 lbs.	24.00-25.00	23.25-23.75	24.00-24.50	23.50-23.75	23.50-23.75

Medium:

160-220 lbs.	22.50-26.50	23.00-25.50	25.00-26.00	22.50-25.25	23.00-24.75
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SOVS:

Good and Choice:

270-300 lbs.	23.50-24.00	23.50-23.75	23.25-23.50	22.00-22.50	22.50 only
300-330 lbs.	23.50-24.00	23.50-23.75	23.25-23.50	22.00-22.50	22.50 only
330-360 lbs.	23.25-24.00	23.25-23.50	23.25-23.50	22.00-22.50	22.50 only
360-400 lbs.	23.00-23.75	23.00-23.25	23.00-23.25	22.00-22.25	22.50 only

Good:

400-450 lbs.	22.75-23.75	22.75-23.00	23.00-23.25	22.00-22.25	22.50 only
450-550 lbs.	22.25-23.50	22.25-22.75	23.00-23.25	22.00-22.25	22.50 only

Medium:

250-550 lbs.	20.75-23.50	20.00-22.00	22.75-23.25	21.50-22.50	22.00-22.25
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	13.75-20.25	18.00-22.00			
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	29.00-32.00	31.00-36.00	28.50-35.00	29.00-34.00	29.50-34.00
900-1100 lbs.	30.00-33.00	32.00-39.00	30.50-37.00	29.75-37.00	29.50-34.50
1100-1300 lbs.	30.00-34.00	33.00-39.00	31.00-37.00	30.00-37.00	29.50-34.50
1300-1500 lbs.	30.00-35.00	33.00-39.00	31.00-37.00	30.00-37.00	29.50-34.50

STEERS, Good:

700-900 lbs.	25.50-29.50	26.00-32.00	25.50-29.50	25.50-29.75	26.25-29.50
900-1100 lbs.	26.00-30.50	26.50-33.00	26.50-30.50	26.00-30.00	26.25-29.50
1100-1300 lbs.	26.50-31.00	27.00-33.00	26.50-31.00	26.00-30.00	26.25-29.50
1300-1500 lbs.	26.50-31.00	27.00-33.00	26.50-31.00	26.25-30.00	26.25-29.50

STEERS, Medium:

700-1100 lbs.	21.00-26.00	22.50-27.50	21.00-26.50	21.50-26.00	20.00-26.25
1100-1300 lbs.	22.00-26.50	23.00-27.50	22.00-26.50	23.00-26.25	20.00-26.25

STEERS, Common:

700-1100 lbs.	19.00-22.00	19.50-23.00	18.50-22.00	17.50-22.00	18.00-20.00
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HEIFERS, Choice:

600-800 lbs.	28.00-31.00	28.50-32.00	27.50-31.50	27.50-30.50	28.50-32.00
800-1000 lbs.	28.50-31.00	30.00-33.50	28.00-32.00	27.50-31.50	28.50-32.50

HEIFERS, Good:

600-800 lbs.	24.00-28.00	25.50-29.50	24.50-27.50	24.00-27.50	25.75-28.50
800-1000 lbs.	24.50-28.50	25.50-30.00	24.75-28.00	24.00-27.50	25.75-28.50

HEIFERS, Medium:

500-900 lbs.	19.50-24.50	21.50-25.50	20.00-24.75	19.00-24.00	19.50-25.75
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HEIFERS, Common:

500-900 lbs.	16.50-19.50	18.50-20.50	17.00-20.00	17.00-19.00	17.00-19.50
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COWS (All Weights):

Good	20.50-23.00	21.50-23.00	19.50-22.50	19.50-22.50	20.00-22.50
Medium	18.50-20.50	18.50-21.50	18.00-19.50	17.75-19.50	18.00-20.00
Cut. & com.	16.50-18.50	16.25-18.50	15.25-18.00	16.00-17.75	16.50-18.50
Canners	15.00-16.50	15.00-16.25	13.50-15.25	13.00-16.00	14.50-15.50

BULLS (Yrly. Excl.), All Weights:

Beef, good	22.50-23.00	22.50-24.00	22.00-22.50	20.50-22.00	22.00-23.50
Sausage, good	21.50-22.50	22.50-23.00	21.00-22.00	20.50-21.50	21.50-23.00
Sausage, medium	20.00-21.50	21.50-22.50	18.50-21.00	18.00-20.50	20.00-21.50
Sausage, cut. & com.	17.00-20.00	17.50-21.50	15.50-18.50	16.00-18.00	16.50-20.00

VEALERS (All Weights):

Good & choice	27.00-36.00	28.00-33.00	24.00-30.00	23.50-28.00	23.00-35.00
Com. & med.	16.00-27.00	19.00-28.00	15.00-24.00	16.50-23.50	15.00-25.00
Cull, 75 lbs. up.	10.00-16.00	15.00-19.00	11.00-15.00	13.00-16.50	11.00-15.00

CALVES (500 lbs. down):

Good & choice	23.00-26.50	21.00-25.00	23.00-26.50		20.00-26.00
Com. & med.	15.00-23.00	17.00-21.00	15.00-23.00		17.00-20.00
Cull	10.00-15.00	14.00-17.00	11.00-15.00		13.00-17.00

### SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice*	25.00-26.00	24.50-25.35	24.00-24.50	24.00-24.75	24.25-24.75
Med. & good*	22.00-24.50	21.50-24.50	21.25-23.75	21.50-24.00	20.50-24.00
Common	18.00-21.50	18.00-20.50	18.50-21.00	16.50-20.50	17.25-20.25

YRLG. WETHERS:2

Good & choice*	21.00-22.00	20.00-20.50			
Med. & good*	18.00-20.50	17.50-19.75			

EWES:2

Good & choice*	11.50-13.00	13.00-14.00	12.75-13.50	13.00-13.75	12.75-13.50
Com. & med.	10.00-11.00	11.00-13.00	10.50-12.50	11.25-13.00	9.75-12.50

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on woolled basis.

\*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 31, 1948, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour 2,893 hogs; Swift, 3,151 hogs; Wilson, 5,523 hogs; Agar, 2,903 hogs; Shippers, 7,703 hogs; Others, 26,791 hogs.  
Totals: 20,746 cattle; 2,530 calves; 35,294 hogs; 10,944 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,909	392	2,045	2,923
Cudahy	2,477	428	804	2,513
Swift	2,986	519	1,681	4,842
Wilson	2,928	510	1,068	3,878
Central	420	...	...	...
C.S.P.	734	...	...	...
Others	4,699	...	3,924	2,518
Totals	16,893	1,849	9,012	16,674

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,816	10,011	3,255
Cudahy	4,481	7,220	4,319
Swift	4,546	8,120	5,017
Wilson	2,370	5,146	...
Others	...	16,485	...

Cattle and calves: Eagle, 40; Great-o-maha, 131; Hoffman, 109; Rothschild, 490; Roth, 234; Kingan, 1,476; Merchants, 85; Livestock, 411.  
Totals: 21,185 cattle and calves, 46,997 hogs and 12,591 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,724	994	11,292	3,610
Swift	3,141	1,133	9,480	3,327
Hunter	1,214	...	3,140	262
Hell	...	...	1,557	...
Lacade	...	...	1,204	...
Krey	...	...	1,918	...
Sieff	...	...	803	...
Others	3,688	193	6,376	582
Shippers	2,190	1,706	13,222	92
Totals	12,967	4,026	49,001	7,873

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,719	463	9,159	10,983
Armour	2,471	269	6,966	1,573
Others	3,218	533	2,621	2,075
Totals	8,408	1,265	18,746	14,631

Does not include 28 cattle, 5,128 hogs and 2,630 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,882	19	15,191	2,473
Armour	2,740	24	13,243	3,303
Swift	3,525	48	8,807	2,043
Others	361	...	...	...
Shippers	11,636	30	16,086	2,619
Totals	22,144	121	53,327	10,438

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,030	203	1,986	2,437
Guggenheim	233	...	...	...
Dunn	...	...	35	...
Ostertag	66	...	599	...
Dold	90	...	39	...
Sunflower	27	...	...	...
Pioneer	...	...	...	...
Excel	447	...	...	...
Others	938	...	245	165
Totals	2,851	203	2,895	2,602

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,252	251	470	13
Wilson	1,077	247	503	19
Others	172	5	386	...
Totals	2,501	503	1,359	32

Does not include 467 cattle, 161 calves, and 7,579 hogs bought direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	506
Kahn's	...	...	...	...
Lacey	...	...	603	...
Meyer	...	...	...	...
Schlichter	175	61	...	38
Schroth	156	5	2,424	...
National	285	...	...	...
Others	2,324	901	7,507	89
Totals	2,940	967	10,534	633

Does not include 467 cattle and 6,407 hogs bought direct. Market shipments were 206 calves and 1,453 hogs.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	956	6	3,987	1,712
Swift	923	17	4,962	2,243
Cudahy	611	15	2,627	2,155
Others	2,495	76	1,626	4,625
Totals	4,985	114	13,202	10,735

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,150	4,366	8,692	2,728
Bartusch	770	...	...	...
Cudahy	1,187	1,863	...	696
Rifkin	876	...	...	...
Superior	2,037	...	...	...
Swift	5,242	6,063	31,894	3,190
Others	1,360	2,244	6,267	5,526
Totals	16,622	14,536	46,833	12,140

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	856	552	419	2,089
Swift	609	252	758	3,195
Blue	...	...	...	...
Bonnet	45	6	96	...
City	285	7	181	...
Rosenthal	2	1	...	...
Totals	1,797	818	1,424	5,284

### TOTAL PACKER PURCHASES

	Week ended Jan. 31	Prev. week	Cur. week, 1947
Cattle	134,042	155,585	138,815
Hogs	308,584	279,287	233,331
Sheep	104,577	143,011	131,092

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 29	5,631	537	14,257	2,722
Jan. 30	1,681	419	11,078	1,996
Jan. 31	324	49	4,736	975
Feb. 2	14,228	905	10,728	5,159
Feb. 3	6,939	1,017	15,277	2,873
Feb. 4	8,133	800	14,553	6,525
Feb. 5	3,500	500	9,000	6,200

\*Wk. so far... 32,800 3,222 49,538 20,757  
Wk. ago... 30,697 3,061 63,596 17,880  
1947... 43,209 2,231 40,632 17,500  
1946... 40,519 3,075 71,639 43,456  
Including 365 cattle, 474 calves, 14,643 hogs and 1,357 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 29	1,963	162	1,986	431
Jan. 30	600	...	869	1,124
Jan. 31	157	...	53	...
Feb. 2	4,013	12	1,276	755
Feb. 3	2,391	163	1,307	1,433
Feb. 4	3,180	144	814	1,958
Feb. 5	1,290	50	700	2,000

Wk. so far... 10,784 369 4,097 6,146  
Wk. ago... 10,636 569 6,788 5,353  
1947... 15,228 148 4,111 5,522  
1946... 20,157 1,198 11,350 9,971

### JANUARY RECEIPTS

	1948	1947
Cattle	156,600	194,794
Calves	18,580	21,227
Hogs	391,217	395,247
Sheep	89,001	108,466

### JANUARY SHIPMENTS

	1948	1947
Cattle	51,666	76,072
Hogs	34,283	47,612
Sheep	30,583	45,192

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, February 5, 1948:

	Week ended Feb. 5	Prev. week
Packers' purch.	38,254	48,942
Shippers' purch.	5,812	7,548
Total	43,546	56,490

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets for the week ending January 29:


	Cattle	Calves	Hogs	Sheep
Los Angeles	8,100	1,325	2,000	150
San Francisco	850	35	500	425
Portland	1,715	200	875	620

# EDWARD KOHN Co.

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Straight or Mixed Cars



**HYGRADE'S**  
BEEF · VEAL · LAMB  
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**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

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...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats.

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EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

## THE E. KAHN'S SONS CO.

CINCINNATI, OHIO

**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cars of Beef,  
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DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods  
NEW YORK 14—Herbert Ohl, 441 W 13th St.  
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.  
PITTSBURGH—Thos. F. Keenan, 1511 Daiceland Avenue  
R. H. Ross, Box 628, Imperial, Pa.  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

**BEEF · VEAL · PORK · LAMB**

HUNTERIZED SMOKED AND CANNED HAM

## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER showing the number  
of livestock slaughtered at 13 centers  
for the week ended January 31, 1948.

	CATTLE		
	Week ended Jan. 31	Prev. week	Cor. 1947
Chicago†	20,746	22,520	22,005
Kansas City†	18,742	18,795	16,803
Omaha†	18,755	21,910	21,551
East St. Louis†	7,089	9,112	12,194
St. Joseph†	7,887	10,041	9,549
Sioux City†	10,180	11,655	10,475
Wichita†	2,096	2,479	2,883
New York & Jersey City†	6,713	7,545	7,311
Okl. City†	3,637	5,402	4,841
Cincinnati†	4,242	6,789	4,072
Denver†	6,733	6,605	7,300
St. Paul†	15,262	17,622	13,482
Milwaukee†	4,120	4,115	2,438

Total .....126,202 144,590 134,964

	HOGS		
	Week ended Jan. 31	Prev. week	Cor. 1947
Chicago†	47,726	44,510	32,580
Kansas City†	9,612	9,004	146,926
Omaha†	54,441	40,573	170,576
East St. Louis†	29,403	26,656	75,636
St. Joseph†	21,416	16,528	21,395
Sioux City†	32,558	29,157	145,092
Wichita†	2,650	2,566	2,658
New York & Jersey City†	30,384	31,927	34,662
Okl. City†	8,938	13,217	7,823
Cincinnati†	16,830	15,171	11,569
Denver†	18,202	16,415	15,993
St. Paul†	40,586	34,499	32,221
Milwaukee†	4,460	4,280	3,207

Total .....316,616 284,503 400,338

	SHEEP		
	Week ended Jan. 31	Prev. week	Cor. 1947
Chicago†	10,944	11,960	13,397
Kansas City†	16,674	17,702	120,023
Omaha†	17,902	14,746	123,893
East St. Louis†	7,199	6,829	7,425
St. Joseph†	15,186	18,163	12,824
Sioux City†	7,819	9,871	110,199
Wichita†	2,437	2,370	2,780
New York & Jersey City†	39,645	38,599	42,855
Okl. City†	32	2,236	1,659
Cincinnati†	880	862	824
Denver†	18,405	19,306	10,425
St. Paul†	6,614	6,300	7,423
Milwaukee†	901	1,068	1,500

Total .....144,638 149,812 155,227

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

### BALTIMORE LIVESTOCK

Livestock prices at the  
Baltimore, Md., market on  
February 3, 1948:

#### CATTLE:

Steers, med. to gd.	\$25.00@27.50
Steers, med.	20.00@25.00
Cows, good	20.00@25.00
Cows, com. & med.	18.50@19.00
Cows, cut. & can.	14.50@17.00
Bulls, sausage, good.	24.00@25.00
Bulls, sausage, med. & com.	18.00@23.00

#### CALVES:

Vealers, choice	\$30.00@33.00
Vealers, med. to gd.	21.00@25.00
Com. to med.	15.00@20.00
Cull to com.	6.00@14.00

#### HOGS:

Gd. & ch.	\$27.25@27.75
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#### LAMBS:

Gd. & ch.	\$25.00@26.00
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### NEW YORK RECEIPTS

Receipts of salable live  
stock at Jersey City and 41st  
st., New York market for  
week ended January 31, 1948:

Cattle Calves Hogs* Sheep			
Salable	461	1,671	429
Total (incl. directs)	3,016	5,368	16,982
Previous week:			
Salable	572	2,064	301
Total (incl. directs)	4,371	6,400	17,591

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by Office of Production &  
Marketing Administration.)

Des Moines, Ia., February  
5.—At the ten concentration  
yards and 11 packing plants  
in Iowa and Minnesota Thurs-  
day the general market for  
hogs was slow and uneven.  
Prices at noon were 50c to  
\$1.50 lower than Wednesday,  
largely 75c to \$1.25 down  
with a few bids \$2.00 lower  
on butchers and \$2.75 off on  
sows. Quotations Thursday  
ranged as follows:

Hogs, good to choice:

160-180 lb.	\$19.75@24.25
180-240 lb.	23.00@25.00
240-330 lb.	21.75@24.00
300-360 lb.	21.25@23.00

Sows:

270-330 lb.	\$20.75@22.25
400-550 lb.	19.50@21.50

Receipts of hogs at Corn  
Belt markets for the week  
ended February 5 were:

	This week	Same day last wk.
Jan. 30	40,000	32,500
Jan. 31	40,000	60,500
Feb. 2	50,000	41,300
Feb. 3	45,000	46,000
Feb. 4	40,000	42,300
Feb. 5	40,000	42,300

## LIVESTOCK RECEIPTS

Receipts at major livestock  
markets were as follows:

### AT 20 MARKETS.

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 31	206,000	472,000	190,000
Jan. 24	233,000	421,000	195,000
1947	222,000	431,000	215,000
1946	230,000	681,000	326,000
1945	272,000	353,000	281,000

### AT 11 MARKETS.

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 31	150,000	365,000	124,000
Jan. 24	161,000	300,000	124,000
1947	159,000	297,000	155,000
1946	158,000	536,000	239,000
1945	200,000	258,000	216,000

### AT 7 MARKETS.

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 31	150,000	365,000	124,000
Jan. 24	161,000	300,000	124,000
1947	159,000	297,000	155,000
1946	158,000	536,000	239,000
1945	200,000	258,000	216,000

## CANADIAN KILL

Inspected slaughter in Can-  
ada for week ended January  
24 as reported by the Domini-  
on Department of Agricul-  
ture:

CATTLE			
	Week Ended Jan. 24	Same Week Last Year	
Western Canada	17,953	14,070	
Eastern Canada	13,482	9,310	
Total	31,435	23,380	
HOGS			
Western Canada	58,255	47,054	
Eastern Canada	63,242	33,843	
Total	121,497	80,897	
SHEEP			
Western Canada	5,846	7,344	
Eastern Canada	7,398	8,110	
Total	13,244	15,454	

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Jan. 31, 1948.	8,036
Week previous	16,097
Same week year ago	8,634

COW:	
Week ending Jan. 31, 1948.	2,712
Week previous	2,435
Same week year ago	5,030

BULL:	
Week ending Jan. 31, 1948.	190
Week previous	355
Same week year ago	214

VEAL:	
Week ending Jan. 31, 1948.	7,830
Week previous	14,144
Same week year ago	10,880

LAMB:	
Week ending Jan. 31, 1948.	47,356
Week previous	61,844
Same week year ago	55,358

MUTTON:	
Week ending Jan. 31, 1948.	3,069
Week previous	2,461
Same week year ago	5,504

HOG AND PIG:	
Week ending Jan. 31, 1948.	4,735
Week previous	4,410
Same week year ago	1,040

PORK CUTS:	
Week ending Jan. 31, 1948.	1,944,779
Week previous	2,373,520
Same week year ago	2,850,084

BEEF CUTS:	
Week ending Jan. 31, 1948.	83,931
Week previous	125,572
Same week year ago	256,159

VEAL AND CALF:	
Week ending Jan. 31, 1948.	3,444
Week previous	5,288
Same week year ago	5,382

LAMB AND MUTTON:	
Week ending Jan. 31, 1948.	3,767
Week previous	7,504
Same week year ago	14,322

### BEEF CURED:

Week ending Jan. 31, 1948.	21,750
Week previous	26,452
Same week year ago	14,165

### PORK CURED AND SMOKED:

Week ending Jan. 31, 1948.	882,708
Week previous	1,194,279
Same week year ago	1,400,811

### LARD AND PORK FATS:

Week ending Jan. 31, 1948.	99,100
Week previous	71,162
Same week year ago	157,525

### LOCAL SLAUGHTER

STEERS:	Head
Week ending Jan. 31, 1948.	4,531
Week previous	4,953
Same week year ago	5,587

COWS:	
Week ending Jan. 31, 1948.	1,588
Week previous	1,864
Same week year ago	539

BULLS:	
Week ending Jan. 31, 1948.	594
Week previous	728
Same week year ago	756

CALVES:	
Week ending Jan. 31, 1948.	7,220
Week previous	9,677
Same week year ago	8,581

HOGS:	
Week ending Jan. 31, 1948.	30,384
Week previous	31,927
Same week year ago	34,662

SHEEP:	
Week ending Jan. 31, 1948.	39,645
Week previous	38,599
Same week year ago	42,855

Country dressed product at New York totaled 5,799 veal, 48 hogs and 217 lambs in addition to that shown above. Previous week 6,226 veal, 37 hogs and 144 lambs. Same week 1947: 5,261 veal, 8 hogs and 57 lambs.  
†Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended January 31, as reported by the USDA, showed a decline for hogs, cattle, calves and sheep.

	Cattle	Calves	Hogs	Sheep & Lamb
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	6,713	7,220	30,384	39,645
Baltimore, Philadelphia .....	5,298	1,043	19,551	1,837
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis..	12,827	3,757	51,380	7,645
Chicago, Elburn .....	25,028	9,436	88,425	23,127
St. Paul-Wis. Group <sup>1</sup> .....	25,010	33,908	101,217	8,015
St. Louis Area <sup>2</sup> .....	12,732	5,002	71,604	11,042
Sioux City .....	10,682	194	34,009	11,574
Omaha .....	21,193	900	54,926	19,971
Kansas City .....	17,129	2,975	42,488	17,078
Iowa and So. Minn. <sup>3</sup> .....	17,000	6,388	188,915	32,496
<b>SOUTHEAST<sup>4</sup></b>				
.....	6,757	4,147	27,625	...
<b>SOUTH CENTRAL WEST<sup>5</sup></b>				
.....	17,165	4,079	43,282	27,285
<b>ROCKY MOUNTAIN<sup>6</sup></b>				
.....	6,977	187	20,181	9,108
<b>PACIFIC<sup>7</sup></b>				
.....	19,258	6,459	27,762	32,039
Grand total .....	208,838	85,695	801,839	240,882
Total week earlier .....	225,101	90,628	829,510	254,123
Total same week 1947 .....	199,538	70,065	837,744	258,422

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during December, 1947—cattle 76.8, calves 72.1, hogs 78.3, sheep and lambs 84.9.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

	Cattle	Calves	Hogs	Sheep
Week ended Jan. 30 .....	2,909	1,372	15,866	0
Week previous .....	3,024	1,580	26,539	0
Cor. week last year .....	1,550	680	23,152	0



## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

## ALWAYS SAY

# SAYER'S SAUSAGE CASINGS

For the best in natural casings . . .  
sheep, hog, beef or sewed casings

## SAYER & CO. INC.

195 WILSON AVENUE BROOKLYN 21, N.Y.

CHICAGO OFFICE: 211 North Green St., 7

PLANTS—Brooklyn, Detroit, Newark, Milwaukee, Fort oria

FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca, Auckland

# BEEF • PORK • VEAL • LAMB HAMS • BACON • SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings



## JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Sausage and Smokehouse

1—BACON SLICER, U. S., heavy duty....	\$2200.00
1—BACON SLICER, U. S., 150-B, with shingling device.....	625.00
1—SAUSAGE LINKER, Linker Machines, with motor, excellent condition.....	1750.00
1—CONVEYOR TABLE, for Bacon Line, 6'0", stainless steel.....	125.00
1—SILENT CUTTER: Buffalo, 600#, 60 HP, late type.....	3500.00
1—MIXER: Boss, 750# cap. double crank tilt type, with 7 1/2 HP motor, recon. & guar.....	775.00
1—SILENT CUTTER, Buffalo #38, recon., with motor.....	750.00
1—SILENT CUTTER, Buffalo #27, recon., guar., with motor.....	500.00
1—GRINDER, 15 HP, latest style Boss frame, with Sanders 2-way cut head, exc. cond.....	800.00
LOAF MOLDS: Anco L-12, stainless, 3"x 4"x12", 6# cap., each.....	7.50

### Rendering and Lard

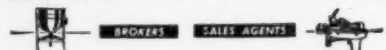
1—BLOW TANK, NEW, complete with valves, pipe, etc.....	\$2000.00
1—COOKER, ANCO, 4x10, with 25 HP motor and starter, exc. cond.....	2650.00
1—COOKER, Anco Laabs, 4x10, 10 HP motor, new shell, shaft and bearings?..	2200.00
1—TRANSPORTER, NEW, Yeomans Globe #30, never used, with compressor and motors.....	2850.00
1—CRACKLING PAN, 30"x7'6"x8'6", coils with screen.....	300.00
2—HYDRAULIC PRESSES, NEW, Boss, 300-ton, with stainless steel piston, valves and slate, complete with pumps and governors.....	5100.00
1—HYDRAULIC PRESS, Boss, 300-ton, with pump.....	3000.00
1—EXPELLER, Anderson #1, with 20 HP motor and tempering device.....	1800.00
1—HOG: NEW, Diamond #35, with 40 HP motor and starter, shock absorber base.	3850.00
2—COOKERS: NEW, 5x12, dry rendering, with 30 HP motors and starters, ea.....	6250.00
1—COOKER: NEW, Jordan, dry rendering, 4x7, with 10 HP motor.....	2375.00
1—HAMMERMILL: NEW, W.W., with sacking collector, acreens, 75 HP motor.	2037.00
1—CRACKLING GRINDER: Gruendler, 18"x12" with 25 HP motor.....	650.00
1—EXPELLER, Anderson #1 with 15 HP motor.....	1700.00

### Miscellaneous

KETTLES, S.J.: 80 gal., stainless clad, ea.	\$150.00
KETTLE, S.J.: 100 gal., Hubert, NEW, stainless inner and outer jacket, 40# w.p., 1/2 jacketed, 1/2 hinged cover, ea.	275.00
KETTLES, S.J.: 100 gal., Groen, stainless clad, ea.	175.00
TROLLEYS (550) hindquarter, 6 1/2#, galv. hooks, ea.	.50
TROLLEYS (300) hindquarter, 9#, stainless hooks, ea.	.55
1—CARLOAD, Curing Vats, 1500# cap., good condition, each.....	20.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

**SPECIALISTS**  
In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

# —CLASSIFIED ADVERTISING—

Undisplayed/set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Living advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### We Buy and Sell All Equipment

We solicit your offerings of new and used meat packing, sausage manufacturing and rendering equipment, single items or complete plants. We have interested purchasers available. Also if you need equipment at any time, call on us, we can save you money on like-new items at used prices. Jamaica Products Co., P. O. Box 163, Jamaica, L. I., N. Y.

TOLEDO DIAL track scale, model 31-2123, brand new, still in original crate. Delayed delivery from factory caused seller to buy another. At list, \$612.30 F.O.B. White & Co., Moorhead, Miss.

## EQUIPMENT WANTED

WANTED: Used packing house, rendering and sausage equipment, one piece or complete plant. Send complete description and lowest cash price for immediate disposal. Williams & Grantley Co., 141 W. Jackson Blvd., Chicago 4, Ill. Mr. A. Durr.

## YOU'LL GET ATTENTION!



No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

### GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"

## BUSINESS OPPORTUNITIES

DEERSKINS: Wanted in exchange for fine leather gloves. W-453, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLESWITCHES WANTED: Please write or call KAISER-REISMAN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5953.

## STOCKINETTE SALES

Long established stockinette manufacturer desires representation on west coast and Pacific northwest.

### EAGLE BEEF CLOTH CO.

276 Newport St., Brooklyn 12, N. Y.

## Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P.O. Box 6669 Los Angeles 22, Calif.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## EQUIPMENT FOR SALE

### EQUIPMENT

Beef Rail, 2 1/2"x3/4", 15c per ft.	
Hangers, 50c each.	
Switches, \$1.50 each.	
Silent Cutter, #27 Buffalo, direct drive, less motor.....	\$175.00
Silent Cutter, Boss #5 1/2, direct drive, less motor.....	200.00
Labeler, Burt, Wrap-around, Non-adjusting.....	300.00
Grinder, 166 Buffalo, V-belt drive, less screw, ring, and motor.....	250.00
Grinder Head, 66 Enterprise, with screw and ring.....	150.00

We are in the market for used equipment, and buy from single items to entire plants. Send us your inquiries.

## Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 5300

### Equipment for Sale

2—Beef Hoists: new Dupps No. 16, 5 HP, 60 FPM, complete with starter, PB station and limit switch, chains, etc., ea.	\$715.00
1—Beef Friction Dropper: new Dupps No. 18B complete with chains and dropper hook, etc.....	450.00
6—Track Scales: new Howe #1348, 2000# cap. with 6' beams, ea.....	206.50
100 M Beef Shroud Pins, new 211 Flanged wire 1" welded eye: per M \$13.50; per 5M.....	55.00
5—Hand winches: new all steel 5 ton capacity with built in brake, 30"—1 1/2" cable, ea.....	80.00
3—Platform Scales: new Howe portable steel platform, 500# cap. single beam, ea.....	35.00
1—Pallet truck: hydraulic foot pedal operated 4" lift reconditioned like new, Lewis-Shepard Model HP-60; 6000# cap. 60" long 2 1/2" wide.....	300.00
Barrel and Drum trucks: new, one man with 2 in 1 hook. Equipped with 10"x 2 1/2" Rubber tired roller bearing wheels, ea.....	35.00
1—Boss Meat Mixer No. 3 reconditioned by us and put in good as new shape, bottom discharge 750# cap. with direct connected 5 HP 3/60/220 volt motor.....	750.00

Immediate delivery on the equipment above, f.o.b. our plant.

DOHM & NELKE, Inc., 7700 E. Railroad Ave. St. Louis 15, Mo. Phone St. Louis, Goodfellow 482

### For Immediate Delivery from Stock

900# Boss Meat Mixer with 10 HP motor  
Silent Cutter Boss 36" Bowl with 20 HP motor  
Silent Cutter Buffalo 48A & other sizes  
Rotary Cutter with 21" Round Blade  
Bacon Slicers: Hottmann Mixers; Stuffers; Tanks Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants

### NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

### Meat Packers—Attention

FOR SALE: 1-Hottmann #24 Mixer, 600# capacity requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 2-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallons; 2-Albright #57 Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

### WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

FOR SALE: GLOBE Roto cut size 42x18 complete with motors and jackknife loading unit. Situated in western Canada. For further details write FR-456, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: CANS—270,000 beef and gravy, 404 414 in bags, for immediate sale. Contact at us Royal Meat Products Co., 707 Liawood Blvd., Kansas City, Missouri.

CLASSIFIED ADVERTISING CONTINUED ON PAGE 53



# CLASSIFIED ADVERTISING

## POSITION WANTED

### General Manager

Experienced packinghouse executive desires position. Can assume full charge—plant operations, industrial relations, financial matters. Well-rounded practical experience plus college educational background, with successful record. Excellent references. W-420, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Available March 15th—an expert in the sausage and smoked meats line. 19 years of quality production. Experienced in the problems of both large and small packers. A sober conscientious worker who will improve the quality and increase production in your sausage and smoked meats departments. Will manage you with a profit margin that will amaze you. Best of references as to character and ability. W-486, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Accounts Wanted—Salesman

Have sales experience selling wholesale and retail meats; seeking accounts Buffalo and surrounding territory on commission basis. Have car and good following. am past middle age, family man and can furnish A-1 references. If interested write Box W-463, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED CURING MAN is seeking position as head of curing division in medium sized packing house. Have had experience in practically all pork curing departments. Can furnish satisfactory references. Prefer to locate in east or south eastern section of country. At present employed. Good reason for desiring to make change. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION! Small or Medium Packers: If you are having difficulty with your sausage, smoked meats, balled hams, loaves or other edible products I will be willing to help you out. 60-90 day period or perhaps permanent. I have had plenty of experience with these products. Am in the south, south preferred. W-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT MANAGER: Long practical experience in operating all plant departments including buying and selling. Successful in handling labor. Excellent references. Desire change to small or medium size plant. Prefer east or southeast. W-457, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

MANAGER or PLANT SUPERINTENDENT: Fully experienced in both large and small plants, all departments including maintenance and refrigeration. Available Feb. 15th. W-465, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUYER available for responsible firm operating on Chicago market. 20 years' experience buying for large and eastern firms on all types and grades of pork. W-467, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Position as manager or superintendent in medium size plant. Years of experience. Can furnish excellent references as to ability and qualifications. W-458, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNING PRODUCTION MAN: Can handle entire operation. Wants place where he can buy an interest on percentage basis. W-443, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT: And fleet manager available. 20 years' experience in pork packing and meat canning business. Age 41. W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

SALES MANAGER: Or truck driving salesmen superior with successful sales experience in sausage, smoked and fresh meats. Age limit 20 to 45. Plant located in Michigan. State earliest employment date, age, experience, former employers and salary expected in reply. W-458, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern packing plant manufacturing 100,000 lb of quality products weekly, desires fully qualified working sausage foreman. Write giving full personal history and experience. W-455, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Combination payroll and cost clerk, one capable of supervising all payroll records, and one capable of cost work in a medium sized Ohio packing house. Salary open. W-469, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced cattle and calf buyer by large southwest independent packer. One who has bought for packers. Unless thoroughly experienced don't reply. W-444, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Retired veterinary for ante mortem and post mortem inspection in modern packing plant. Must have D.V.M. experience. Apply Sam Harris Packing Co., Crawfordville, Indiana.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Wire W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### EASTERN SALESMAN

Nationally known company with well established business in meat and sausage packaging material, wants an experienced salesman to handle their sales in the entire eastern part of the country, with headquarters in New York city. This is a first class business connection and the sales possibilities and remuneration will attract a high calibre man. The job consists of handling present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. W-440, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

### Foreman Dry Rendering Edible and Inedible Animal Feeds and Hide Curing

Applicant must be practical and understand this business. Medium size Ohio packer. Good salary. Liberal share of the profits, good working conditions. Reply is confidential. Give full information regarding experience, age, family status, etc. W-459, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Sales Manager—Opportunity

Here is an unusual opportunity for a man capable of taking charge of sales of beef for a packing plant in one of Minnesota's largest cities, supervising salesmen and doing some personal selling. The work involves no traveling. This is a permanent position with a good present and a promising future. The company is long established and enjoys a fine reputation. Highest references required. Replies strictly confidential. W-441, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### MANAGER WANTED

Experienced manager to operate rendering plant in Illinois, outside of Chicago, handling butcher shop and packing house bones, fats, offal. Give experience, age, etc. Address W-442, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Maintenance Foreman

Meat packing and canning plant in New York city. Experience in meat packing maintenance required. Some canning, preferred. W-468, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Experienced sausage maker. One who is capable of making all kinds of sausages and loaves. Capable of taking complete charge of sausage department in central Ohio plant, having weekly capacity of 125,000 to 150,000 pounds. Good working conditions and top salary. We are interested in a man with good background and experience in all kinds of sausages. W-443, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Wanted for a medium sized packing plant in the midwest who is thoroughly qualified and experienced in the following departments: Slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. W-454, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### EXPERT SAUSAGE MAKER

Ohio medium sized plant needs immediately a qualified sausage maker, experienced in quantity and quality production. We are interested only in an expert. Wire Box W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

We are looking for a young man with experience in all phases of sausage department operations, to act as assistant foreman. Future opportunity to take over foremanship. Must be able to handle help and figure costs. State age, experience, family status, and give references. Packing house located in southern Ohio. Apply Box W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE

For Sale, and immediate possession, one new, modern, concrete block Meat Packing & Rendering Plant combined; fully equipped with new machinery and two 1947 model GMC Panel trucks.

This plant began operating June 3, 1947, and is located on 20½ acres of land on Highway 11, just outside the city limits of Hattiesburg, Miss. The plant is located 70 miles from the Mississippi Gulf Coast, and 120 miles north of New Orleans, La.

The business and the plant, including land, can be purchased for \$60,000.00. Terms can be arranged to proper party, by paying one third down.

The business, since operation, has averaged \$25,000.00 per month.

Capacity of sausage manufacturing products is 30,000 lbs. per week.

Plenty of help available in this locality.

The plant has not been engaged in wholesale beef business, which could be added as a profitable line. The plant is located within 100 yards of a stockyard, with five other stockyards within 50 miles of this city.

The seller has other land available adjoining this site, if purchaser desires expansion.

Reason for selling, owner has other established interests.

Pictures of plant can be furnished upon request.

If interested, phone 188, or write Ben Shemper, P. O. Box 466, Hattiesburg, Miss.

## SAUSAGE PLANT

Complete sausage manufacturing plant, located New York metropolitan area. 3,000 sq. ft. long established. Includes retail store on premises and own truck routes. Modest investment necessary. FS-447, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Modern New York Slaughtering Plant

Will lease or sell government inspected plant located in best livestock section in New York state. Background—35 years of profitable operation. Facilities to slaughter 500 cattle or 3600 calves and lambs in 48 hour week. Private railroad siding. Plenty of room for expansion. Within overnight delivery of New York city. Now operating with established trade throughout the state. FS-468, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Complete sausage kitchen and wholesale meat business. Well located in Detroit. Annual money volume about \$1,000,000. Fully equipped and operating. Can be transferred to new owner without interruption. Established sausage routes. Excellent opportunities for hustler. FS-460, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Packing house on main highway 30 miles west of Detroit on 13½ acres. Doing \$1,000,000 annually. Capacity 500 hogs, 200 cattle and 15,000 pounds of sausage weekly. Good reason for selling. FS-445, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small modern packing plant in northern Ohio. Built in 1939. Well established business. Ill health reason for selling. FS-464, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## SLAUGHTER HOUSE

For sale, dissolving partnership. Plant almost new, and thoroughly modern. One beef bed and hog killing equipment. Three new insulated delivery trucks and one pick-up truck. Two coolers, room for about 150 beef. James Armstrong, P. O. Box 294, Vista, California. Phone 2091, Vista, Calif.

FOR SALE: Modern slaughter house, new cement block construction only one year old. Located 70 miles northwest of Chicago in the heart of the calf country. Plant is ideal for calf slaughtering. Also has one beef bed and large holding pens. Must be seen to be appreciated. FS-425, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Packing plant located in middle west. Fully equipped with all processing equipment for edible and inedible, well established. Must be cash. FS-446, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: New Jersey locker plant. 10 year lease on building, completely equipped. Write for full particulars. FS-448, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Small well established packing plant in central west, showing excellent profit. Exceptional opportunity. Complete details furnished on receipt of evidence of financial responsibility. FS-426, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# Meat and Gravy

Latest reported development in the meat price war at St. Helena, Ore., was the offer of one butcher to pay customers for carrying ham away. Jack Sappington, whose pricing tactics started the battle, for a time provided each customer with three slices of ham and gave them a dime for taking it out of the shop. Some called to have their three slices delivered and Sappington obligingly sent a package on its way. He explained, though, that a dime would not be enclosed. "I just pay to have it carried away," said he. "If you want it delivered, you will have to take it for nothing." Other local butchers were meeting Sappington's low prices on all items except ham.



Use of a comb to regulate a thermostat probably saved the lives of a butcher and his helper at Charlestown W. Va., after they were trapped in a small refrigerated locker in their shop. The men were working in the cooler on a Saturday night when the door closed and the inside handle sheared off. The apprentice fashioned a point from his pocket comb and manipulated the thermostat controlling box temperature up to 50 degs. Early on Sunday morning a passing newsboy heard their pounding and released them unharmed.



The "hard-boiled" egg (home economists no longer recommend actually boiling eggs), always a favorite at picnics, has now been dressed up to go to parties. In Seattle, Wash., a department store foods counter offers "cocktail eggs." Eight different spices, salt and butter flavoring are pumped into the eggs with a hypodermic needle. Then the eggs are cooked. After that they are shelled, colored and packed in glass jars, in a solution flavored with spices, sugar, salt and dressing.



The owners of an abattoir at Mexico City whose safe was recently robbed of \$1,400 are not particularly anxious to have the thieves apprehended. The bandits, while forcing a clerk to open the company strong box, put down a brief case containing \$10,000 of their own money and forgot to pick it up again when they left.

## FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE  
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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